

EXPERIENCE JAPAN and ASIA IN NEW YORK CITY

SEPTEMBER 2018 #137 FREE

CHOPSTICKS NY

www.chopsticksny.com

Back to School Special Issue

How to Maximize Bento Enjoyment

MUST-HAVE JAPANESE STATIONERY
Fall Classes for Japanese Culture and Languages

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IKINARI STEAK
いきなりステーキ

BEST VALUE STEAK in NYC



Founder, Kazuo Matsuda

RIBEYE

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Ikinari Steak is a Japan-based steak restaurant group. First opened in Tokyo in December 2013, Ikinari Steak now has over 200 locations throughout Japan (as of July 2016). It is the most popular steak restaurant in Japan.

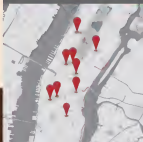
Ikinari Steak opened its first U.S. location in February 2017, and now has 9 locations throughout Manhattan.

We offer high-quality Angus beef steak at a very affordable price. Steak is sold by the oz, cut to order, and diners can choose to have as much as they want.

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9 Locations in Manhattan



Your Everyday Steak

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ikinaristeakusa.com



The featured topic of this issue of *Chopsticks NY* is "Back to School". Know more about Bento, Japanese, lunch box, stationery and Japanese culture of places you can take in New York.

Principal / Publisher

Takaji Shimizu

COO, Managing Director

Taka Gomya

Editor-in-Chief

Naoki Konomi

Writers

Kita Chikara

Michael Goldstein

Melissa Peters

Stacy Smith

Proofreader

Shiori Suen

Art Director

Atsushi Hayashi

Sales

Topi Enji

Published by Travel Pot NY LLC

40 Exchange Pl. #400

New York, NY 10006

TEL: (212) 451-6970

FAX: (212) 451-6970

www.chopsticksny.com

For Advertising: Info

TEL: (212) 451-6970

E-mail: adinfo@chopsticksny.com

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How to Maximize BENTO Enjoyment

From its origin to Japanese bento culture to tips to pack your bento boxes, we approach bentos from various angles. You'll find hints to make your bento enjoyment richer.

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How to Maximize BENTO Enjoyment

The Japanese word “bento” is now a household name in New York. The Japanese traditional lunch box consists of a variety of nicely arranged ingredients, and is healthful, fun and well-balanced. For the back-to-school season, we learn about its essence, latest topics, and more importantly ways to enjoy it. We consulted with Mr. Toru Furukawa, President of BentoOn for practical advices.

Essence of Bento

Bentos can be considered Japan's national food, and these lunchboxes are ubiquitous at places like convenience stores and train stations in Japan. According to Furukawa, “Bentos reflect the traditional Japanese way of eating, which is having appetizers, a main dish and a variety of side dishes. In a bento, this diversity of dishes gets put together in one box.” Although Japan's bento culture originally came from China, Japanese bentos carefully separate the contents whereas in China they are packed in together.

A significant aspect of bento's appeal is not only their taste, but also their appearance. Japan's *kaizen* culture has largely influenced bentos, which are often adorned with cute toothpicks and other colorful items that enhance the eating experience. “It is said that Japanese cuisine is first enjoyed with the eyes before being eaten, and the same goes for bento,” says Furukawa.

Bento – Dos and Don'ts

Season Thickly

“Bentos would traditionally be prepared as early as 5 a.m. and not eaten until noon, so there was a tendency towards items like thickly seasoned dishes, pickled and vinegared foods that would not run easily yet taste good after all that time,” says Mr. Furukawa. Today, we have heat retaining containers and microwaves, so these concerns don't always apply to current bentos, but these principles still remain among Japanese when making them.

Top 5 "Ekiben" in Tokyo Station

Think About Nutritious Balance

Careful attention should also be paid to the balance of the contents, in terms of both food type and preparation style. The three basic ingredients are meat, fish and vegetables, and preparation methods are grilled, fried and boiled. There should be no overlap among these six elements.

Separate Semifluid Items from Others

It's okay to put similar items close to each other but it is important to keep liquid and solid foods apart. For example, anything juicy or liquefied should be put in a special cup, separated by a sheet or put in a bento box with dividers. Anything that requires sauce or dressing should have these added right before eating, not when they are put in the box.

Pack Tightly

Aesthetically and practically, the bento should be completely filled because open spaces will make it look sparse and allow items to move around while carrying. This means the perfect look of bento in the morning might be messed up when you open the lid of a bento box.

Cool Dishes, Then Pack

Bento items are recommended to be added to the box after being cooled. All items should be chilled or even frozen when added to the bento. "We did taste tests here in our kitchen, and the result was that food tastes better when it naturally defrosts from a frozen state to room temperature," Mr. Furukawa says.

Ekiben is a compound of eki (station) and bento (porting 'box') and refers to regional bento boxes made with local ingredients and delicious. In ekiben boxes, ekiben boxes were sold only in local railroad stations, and buying ekiben locally was one of the pleasures of traveling in Japan. Today, many of the ekiben boxes are available in Tokyo Station, the busiest railroad station in the country. Ekiben-yu Mitsuo, located inside the concourse of JR Tokyo Station, currently carries 283 kinds of ekiben boxes from nationwide. These 5 top-selling ekiben boxes are:

1 Gyuniku Domokane

Sautéed beef slices and ground beef atop Domokane, a braised rice. (Yamagata Prefecture)

2 Gokusensu Sumishi Yaki Gyu-tan Bento

Charcoal-grilled beef tongue over rice. (Miyagi Prefecture)

3 Kuroge Wagyu Sukiyabiki Gyudon-ku

Kuroge (black) wagyu sukiyabiki over rice. (Nagano Prefecture)

4 Kobari Ikura To Toro-Salmon Hanasa-yaki Bento

Ikura (salmon roe), salmon flakes and grilled tokyo salmon. (Kansai Prefecture)

5 Hirasumi Uni Gohan

Shrimps and [sea urchin] topped over rice. (Aomori Prefecture)

Interestingly, the Top 5 Ekibens are all from Tohoku (northeast) and a millionth mile away! If you have a chance to visit the JR Tokyo Station, visit Ekiben-yu Mitsuo to do a nationwide gourmet tour.



Bento Packing Demo

Mr. Furukawa of BentDo demonstrated how to pack in the three-tiered, stackable bento box, which is now the trendiest in Japan's bento box market.

Tip 1

Plan ahead how to pack. Mr. Furukawa often draws a bento map before packing. It may not be practical for those who have no time, but designing the arrangement in advance helps reduce the actual packing time.

Tip 2

Packing in the box tightly is important. One tip is to place leafy vegetables in the order that they appear on the menu dish into a container. The leafy vegetables naturally fill the gap between the bento box and the menu dish and perform like a cushion. Make sure to arrange the meat a little higher than the menu dish, and that makes your bento presentation better.

Tip 3

Use bentDo's divider for creating two ingredients from blending like white rice and sautéed salmon in pictures. If you don't have bentDo leafy vegetables are convenient not only for dividing two dishes but also making your bento arrangement look good.

"Please, don't be in the shape of a leaf in green, which is made for bentDo as a divider in bento."

Toru Furukawa President of BentDo



Furukawa grew up in his family's bento business and he brought his bento know-how to New York in 2003 when he established the company. In 2012, he formed his current company BentDo and decided to change direction by selling Japanese bento to non-Japanese clientele. He opened a BentDo Café for sales.

on one, and in 2014 he started the BentDo on-demand service which allows customers to create their own bento.

Bento Info

8701 Broadway
123 Wilton St., New York, NY 10026

(bentDo location)
156 E. 46th St., New York, NY 10017

(catering)
3733 Grand St., Long Island City, NY 11101
www.bentdo-ny | TEL: 718-282-3888

Bento Items and Accessories that Practically Spice Up Your Lunchtime

If you like to make your lunchtime more fun, why not trying these items? They not only look cute but are also practical and functional.

Bring Your Own "BYO" Salad Style Bento Box

"Build-Your-Own" style takeout lunch is at its peak now, and salad is one of the most popular items in the BYO lunch category. Shaped like the BYO salad bowl, this bento bowl by Tokonaka is perfect for those who are health- and eco-conscious. It comes with 10 colors. Available at ANTHROPOLOGIE



Fun-Filled "Banan" Bento Box Divider

Banan refers to a leaf-shaped plastic sheet used for dividing ingredients in bento boxes or on plates. It can add an accent to your bento while separating one item from others. Unlike other hard dividers, banan is thin and flexible, so you can make a curl depending on the shape of items. People usually dispose of it after one-time use, but it is absolutely reusable. Available at MITC Kitchen, Serrano Mart.



Pig and Fish Sauce Cans Loved by Japanese for Decades

Bringing the sauce and dressings separately is the main rule of bento. A variety of plastic sauce containers are on the market today, but what makes Japanese people feel so homely are fish and pig shaped sauce cans with tiny red caps. Adorable and practical, they have been loved in Japan for decades. Available at Serrano Mart.



Container for Onigiri Rice Ball Lawara

Onigiri (rice onigiri) rice balls are convenient, tasty, healthy and are accordingly very popular. But the problem is that they do not fit in regular bento boxes. This onigiri rice ball box can easily encase three onigiri. You can add side dishes, if you like, by using the attached divider. Available at Serrano Mart.



Let Panda Accompany Your Lunch

Toothpicks and skewers are convenient when sticking two items together and picking up items from bento boxes without messing up your hands. But they can do more. Panda toothpicks accompany your bento box. Each panda has its own character and smiles at you when you open the lid. Available at Serrano Mart.



Keep Your Bento Box Cool and Cute

In order not to ruin the food items inside bento boxes, it is recommended to use portable ice packs. You can choose plain ones, of course, but why not let these guys uplift your lunchtime enjoyment. They are all reusable, so they can be your eternal lunchtime buddies. Available at The Container Store, Amazon.co.jp



Shop
List

ANTHROPOLOGIE www.anthropologie.com
Serrano Mart www.serranomart-ny.com

MITC Kitchen www.mitckitchen.com
The Container Store www.containerstore.com
Amazon.co.jp

Must-Have Japanese Stationery

Japanese stationeries are known to be functional, innovative and designed for the best performance. Here are some of Chopsticks NY's top picks.



Needless Stapler

This jet ski-shaped stapler can bundle sheets of papers without a needle. How does it work? It cuts an arrow shape and a small line into layered papers, then folds the arrow inward and tucks it into the line cut at the same time with your one grip! It is not as powerful as regular staplers—it is effective for up to 5 sheets, but it is absolutely ace-friendly!

KOKUYO www.kokuyo.com

Corner Cleaning Brush

Originally developed for cleaning corners of beato boxes, this sturdy brush has an angled cut, perfect for cleaning a computer keyboard and any small gaps. You can store the brush that sits in at you all the time!

MAKINA INC.

www.makina-inc.co.jp/en/



Corner-less and Multiple Cornered Erasers

Erasing capability is the key of an eraser, but that's not all! The pibble-shaped one (bottom) is great for erasing wide areas while Kadohoshi (blue and pink ones on the upper left) with multiple angular corners are useful for tiny parts. The black one is unique in its three-dimensional tang character shape, meaning "samurai".

KOKUYO www.kokuyo.com | **SEED** www.seed.co.jp/en/seed.html

Dotted Notebook

You can easily find notebooks with lines or without, but not a dotted one like this. This notebook has tiny, almost invisible dots in 1/8-inch intervals, helping users write in neat alignment. It is also attached with a rubber band to close tightly, so things don't become messy.

MOUJI www.mouji.com/en/



12 Colors Watercolor Brush Pens

Colored pencils and Crayola's new standard back-to-school items. But if you are available for creativity, try the watercolor brush pen. With these pens, you don't have to dissolve pencils in water and wash off every time you change colors. You can draw thick and thin lines and adjust degrees of darkness easily.

SAKURA COLOR PRODUCTS CORP.
www.sakura-color.com/global/



Unbreakable Mechanical Pencil

A mechanical pencil is perfect for writing fine lines, but the annoying thing is that the thin lead is fragile and breaks while writing. ZEBRA's DelGuard series boast the mechanisms that absorb lead from breakage. You can concentrate on what you are writing without frustration of lead breaking.

ZEBRA www.zebra.com

Fall Classes for Cultures and Languages

Fall Courses Featuring Asian Languages

Wells Learning

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They have group classes and private 1 on 1 lessons for Japanese, Korean, Chinese, Cantonese, Thai, Arabic and Spanish. Besides their other walk and weekend courses they also have a lot of programs. Each course costs \$250 for fall.

Location: 35 Madison Ave., 4th Flr 5th, Suite 500

New York, NY 10017

TEL: 212-694-6871 / www.wellslearning.com

Japanese Language and Culture Courses at Fall Semester

Japan Society Teiyoku Language Center

Japan Society's Language Center offers a variety of courses, workshops and seminars throughout the year in Japanese language and shodo (Japanese calligraphy) among other select courses. Thirteen levels of Japanese are offered this fall, from beginner to advanced emphasizing conversation, listening, reading and writing. Four JLPT prep courses and other specialized courses, such as J-Gram and Anime, are also offered.

Location: 333 E. 4th St., 3rd Flr (at 3rd Ave.), New York, NY 10002

www.japansociety.org/japanese/language_intro

Japanese Language Course and a Special Lecture "Manga + Translation 101"

The Japan Foundation NY/The Japan Club

JFC Japanese Language Course focuses on what learners "can do" using Japanese in practical settings as well as exploring the culture. Fall semester starts on Sep. 17. On Oct. 2, there will be a special lecture, "Manga + Translation 101" by Dr. Manu Maruyama, premier manga translator in the U.S. She will speak about the history and evolution of manga in Japan and the U.S. as well as the process of translation through her personal experience of working with renowned manga titles.

Location: 145 W. 58th St., 3rd flr (at 6th Ave.)

New York, NY 10019

www.jfjap.org/language/branch.html

Japanese Calligraphy

Shi Kase Shodoin

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Students from beginners to advanced. Their class size is as small as 5 people. Classrooms available by appointment only. To apply: email shikase@shikase.com

Location: Upper West Side (address will be provided upon request)
www.shikase.com

Embroid: Japanese Way of Core Skills Japan

Gene Sorotomo

Embroid is a technique to repair broken or damaged items with needle, thread and gold. Gene Sorotomo, master Japanese "urushi" lacquer restorer and artist will teach the technique in the 4-session introductory classes. The Wednesday course will start on Sept. 5 and Saturday course on Sept. 6. For more information about the introductory classes and private lessons, go to their website. Location: 43 W. 23rd St., 3rd flr (at 4th Ave.) Long Island City, NY 11101 www.embroidonly.com

Group Classes of Japanese Classical Dance

Sachiko Ito & Co.

Led by Sachiko Ito with 15 years of teaching experience, Sachiko Ito & Company is offering beginner group classes starting this fall beginning on Sept. 16 at Chelsea. Learn graceful Japanese classical dance, its dance form, how to dress in kimonos, the culture and traditions of Japan. Advanced and private lessons are also available. The first 5 applicants will receive the first lesson for free.

Location: 540 7th Ave. Suite 200

403 W. 23rd St., 3rd flr (at 10th Ave.), New York, NY 10011

TEL: 212-637-6385

www.sachiko.com

sachiko@sachiko.com

One Day Japanese Cultural Classes

September 16

Ten Temaki with Evening Cocktail (JFCN) / Chikara

Chikara

Chikara

Chikara

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Chikara



Participants will be enlightened by a variety of new ways of enjoying tea.

throughout the semester.

Location: 230 E. 86th St., 3rd flr, 3rd flr (at 3rd Ave.) New York, NY 10003

www.chikara.com / events@chikara.com

September 26 & 27

Japanese Class in Patti Class

Chikara

Japanese class well known as "Chikara Class" (French word "class" and English word "mean") is a very popular party in Japan. Chikara is offering a class by Manu Umehira, a party chef of Chikara, in which participants will learn how to make

chikara class with custom, chocolate, and

Location: 230 E. 86th St., 3rd flr, 3rd flr (at 3rd Ave.) New York, NY 10003

www.chikara.com / events@chikara.com

September 30

Calligraphy T-Shirt Making Workshop

Friends Academy of Japanese Children's Society

At the Friends Academy of Japanese Children's Society, where young children through high school aged kids can receive Japanese language instruction, there will

be a special calligraphy T-shirt making

Location: 230 W. 103rd St., 3rd flr (at 10th Ave.) New York, NY 10025

TEL: 212-637-6385 / events@chikara.com

www.chikara.com



School Guide

The following is a list of schools where you can learn Japanese culture.

★ Check off if you would like to sign up.

LANGUAGE

Madison East Hills Learning

 Hills Learning is a fully accredited institution in New York that specializes in teaching Japanese language. They have small group classes and online lessons adapted to individual goals and interests. Classes are available for Japanese, Korean, Chinese, and Thai.
 800-552-8800 or (800) 542-1100
 1155444444 search hills learning
 Japan

Upper West Friends Academy
 2008 124 St. St. John Ave. 10008 St. John
 410-525-4525
 Japan

Upper West Japan ICU Foundation
 401 Grand St. 4th Fl. New York, NY 10014
 212-610-0200
 Japan

Upper West Your True Self
 501 Stevens Ave. 10008 St. John St.
 212-610-1401
 Japan

Madison West NY Japanese Language
 241 W. 25th St. 10011 New York, NY
 646-265-6171
 Japan

Madison East Asia Language Institute
 121 E. 49th St. 4th Fl. New York, NY 10017
 212-689-6204
 Japan

Madison East Asia Language Institute Inc.
 300 Avenue C, 10010 New York, NY 10010
 212-497-2000
 Japan

Madison East Japan Society
 309 E. 49th St. 10017 New York, NY
 212-715-1024
 Japan

Madison East Respect New York
 211 E. 49th St. 10017 New York, NY
 212-497-4100
 Japan

Madison East ABC Language Exchange
 100 W. 25th St. 10011 New York, NY
 212-645-7400
 Japan

Madison East Tami
 434 St. 10017 New York, NY
 212-645-7400
 Japan

West Village NYU-SCPS
 111 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison East Teller Language
 21 W. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison East Long Island Japanese
 21 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison East Long Island Japanese Culture Center
 21 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison East Kaga Academy
 21 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison East Inoue Mitsugu
 21 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison East Japanese Language of New York
 21 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison East Japanese Language Center
 21 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

TRADITIONAL

Upper West Kenzan Japanese School
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Upper West Senko Shofu
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Upper West Senko Japanese School
 200 E. 11th St. 10003 New York, NY
 212-697-1000
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Upper East Unesco Chrysos Oz
 200 E. 11th St. 10003 New York, NY
 212-697-1000
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Madison West N.Y. Toga Ryokko School
 200 E. 11th St. 10003 New York, NY
 212-697-1000
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Madison West NIKONWASU USA
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison West The Mypoo Club
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison West Lotus Books and Gifts
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Lower East Takekura Calligraphy Class
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Upper East Kameo House
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Upper East Nishi-in Ryoko Goro School
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Upper East Others School
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

MARTIAL ARTS

Upper West Aikido Up Hara
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Upper West D Dojo
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Upper West Kokoro Budo Institute
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Upper West Shorinji Matsukawa Dojo
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Upper West Shorinji Kendo Do NY
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Upper West UWS Karate Karate
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Upper East NIKONWASU Karate
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Upper East WTKO Hoshu Dojo
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison West New York Suikan
 200 E. 11th St. 10003 New York, NY
 212-697-1000
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Madison West Shogakukan New York
 200 E. 11th St. 10003 New York, NY
 212-697-1000
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Madison West Shogakukan NY
 200 E. 11th St. 10003 New York, NY
 212-697-1000
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Madison West KYOKUSHIN KARATE
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison East U.S. Budo Kai-Kan
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison East Ushio Karate Dojo
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison East World Sense Karate
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison East Karate Karate Dojo
 200 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Madison East Ochi Judo Club
 200 E. 11th St. 10003 New York, NY
 212-697-1000
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Madison East Karate Karate Dojo
 200 E. 11th St. 10003 New York, NY
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Japanese Classes
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Hills Learning
 (Grand Central Station 2 min)
www.hillslearning.com

Iroha Nihongo

www.japanese-school.org
IROHA_ny@icloud.com
 Japanese language lessons available in sub-brooklyn
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 (NY) Friends Academy
 (NY) Friends Academy
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Rukasu Budo Dojo

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www.rukasubudodojo.com
 25-18 Flushing Blvd. Flushing, NY

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 100 E. 11th St. 10003 New York, NY
 212-697-1000
 Japan

Book Review

Target by Jérôme Chouchan

Applying Lessons from Kyudo to Business

John DeMare



The Japanese art of Kyudo ("way of the bow") is guided by the age-old principle of "flight shooting always results in a hit." This means that instead of worrying about the arrow hitting your target, focusing your energy on your mindset and form will naturally lead to a hit. Jérôme Chouchan, President of Godiva Chocolatier for Japan, South Korea, Southeast Asia, India, Australia and New Zealand, has applied the Kyudo principles he learned during his 25 years studying it to the business world. His debut book titled *Target: Beginner's Wisdom from the Ancient Japanese Mental Art of Kyudo* came out in Japanese in 2016, and the newly released English version allows Western readers to access Chouchan's Kyudo-influenced knowledge.

Under Chouchan's leadership, Godiva Japan doubled its revenues in just five years. In the book, he shares his Kyudo-influenced business philosophy via three parts titled, "Philosophy for Hitting Your Target," "Business in the Land of Japan" and "How to Make Your Work Meaningful and Enjoyable." Chouchan insists that a business can be both successfully and spiritually meaningful when its focus goes beyond sales and profit goals. In an age of mindlessness, endorsement of such business practices is a breath of fresh air.

Lib Publishing
www.libpublishing.com

Dear Diary Boy by Kumiko Nekahara

An Inside Look at Japan's Elite Private Education

For those looking to learn more about Japan's famous education system, the new interior front former Time magazine reports, Kumiko Nekahara is worth checking out. Called *Dear Diary Boy*, it describes her experience when her five-year old son Taro passes the rigorous entrance exams for one of Japan's top private schools. She envisions his smooth ascendance to the upper echelon of the education system, but what they end up encountering is far from what she expects.

There are many ways that Japan's elementary education is different from the US including the requirement that students keep a diary (hence the book's title). Another big difference is that Japanese education looks to educate students not only in academic subjects, but to shape their overall character. Finally, with Taro typically waking up at 6:15 a.m. and not getting to bed until 11 p.m., a day in the life of a Japanese schoolchild is much longer than that of an American one.



In her rightly struggle to get Taro to do his homework, Nekahara attempts to keep up with the school's rigorous academic program during Taro's six years there. She comes to appreciate that despite being elite, it is a highly democratic institution where all children are treated equally and given the same shot to succeed. Her story provides valuable insight into the inner workings of Japanese private primary schools.

Annals Publishing
www.annalspub.com

ANIME IMPACT
by Chris Stuckmann

118 Anime Movies and TV Series on Your Bookshelf

Franchise and film critic Chris Stuckmann's *ANIME IMPACT: THE MOVIES AND SHOWS THAT CHANGED THE WORLD OF JAPANESE ANIMATION* is an exciting and informational anthology comprised of 118 reviews of select Japanese anime titles released from 1963 to 2018. It is authored by writers and critics, and it is a homage to the anime that have influenced the contributors' lives. The book features titles from true classics like *Astro Boy* (1963) and *Speed Racer* (1967), TV sensations like *Moblii: Set Dunder Series* (1973) and *Night on the Galactic Railroad* (1985), and cult masterpieces like *Alone* (1989) and *Ghost in the Shell* (1995). It also includes the Oscar-winning *Speed Away* (2007) by anime auteur Hayao Miyazaki, as well as recent blockbuster *Your Name* (2016). You can even find under-appreciated titles like *There Were Eleven* (1988) based on a sci-fi psycho thriller manga published in 1975, and *Norwegian Blue*, *Here and There* (1989), a 13-part TV anime series depicting and critiquing man-made disasters like wars and genocide. The entries are in chronological order based on anime release dates, so for readers it is like an anime history textbook. If you are already an anime fan, you can enjoy skipping around to the entries that overlap with your own anime experiences.



Mango Publishing
www.mangopub.com
www.mangopub.com/mangopublishing

Japanese CROSSWORD



Across

1. Tokyo (city) vs. _____ (country-side)
4. "Moon" in Japanese
7. When you eat hot foods, your body releases _____ (sweat)
8. Cooling an _____ (beer) is one way to catch fish
10. Ashite and _____ both mean "tomorrow"
11. Most Japanese have black _____ (hair)
12. "Future" in Japanese
13. A full moon makes a complete _____ (circle) _____ is an i-adjective meaning round
14. _____ is an i-adjective meaning "large", "wide", "broad" and "vast"

Down

1. "Ford" in Japanese
2. Japanese postpositional particle meaning "to" and "in"
3. _____ (season) officially starts on the day of the autumnal equinox in the northern hemisphere
5. You can enjoy sashimi, sushi rolls and _____ (fried raw fish without soy) at sushi restaurants
6. Traditionally mochi is made by pounding rice with a wooden mallet and _____ (mortar)
9. Dictionary form for the verb meaning "to protect" and "to defend"
11. Egg whites are called shirushi, while egg yolks are called _____



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at Chopsticks NY Magazine

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- Have a strong interest in Japanese culture

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The World Heritage Sites of Japan

SACRED SITES AND PILGRIMAGE ROUTES IN THE KII MOUNTAIN RANGE

(Designated by UNESCO in 2004)

The Kii Mountains stretch over three prefectures—Mie, Nara and Wakayama—and the three sacred sites in the area are considered by pilgrims as routes that lead to the sacred capitals of Nara and Kyoto. One of the three sacred sites, the Yoshino and Omote area, has steep mountains and rivers in the second basin of Shogunoh, the Japanese religion that combines Shintoism, Buddhism, Taoism, and mountain worship. Another site, Kumano Sanzan, is the head shrine of 3,000 shrines known as the Kumano Jinja Shimos.

Koyu-ji, another site, is the deep forest where Harugaya Temple, the head temple of Shingonism, is located. The World Heritage Sites have exceptional testimony to the development of Japan's religious culture over one thousand years.

Photo courtesy of the Kii Mountain Range
pilgrimage shrine



FOOD

Divine Marriage of Taiyaki Pancake and Froyo

Taiyaki is a Japanese folded pancake, the (no) wrapper or skin (bento) shaped and stuffed with red bean paste. It recently evolved into various forms and styles with different sizes and fillings. One of the evolutions and probably the most dramatic one, is taiyaki waffle cone for soft-serve ice cream. **16 Handles**, popular build-your-own frozen yogurt chain, launched a new froyo item, **The Froyaki**, in the East Village location. A tasty and fun combination of freshly baked taiyaki waffle and signature 16 Handles soft serve, which combines a classic Eastern yogurt with an ice cream flavor, will provide a truly unique experience.

Currently three combinations are available: Chocolate Strawberry (Strawberry Shortcake Ice Cream, heart-shaped strawberry skewer, Pinales cookies, chocolate crunchies, and chocolate sauce), Strawberry & Cakes (Strawberry Vanilla Twist ice cream and Froyo, Strawberry Pocky, Strawberry skewer, hot pink sprinkles, and yogurt chips) and Rainbow Fish (Vanilla Froyo, Rainbow sprinkles, gummy bear skewer and rainbow mochi skewer). 16 Handles owner, Salomon Choi says, "I wanted to provide a more approachable and still fun, made-for-you dessert that everyone would eat." This late-summer and plentiful dessert will satisfy any picky sweetie lover's

16 Handles East Village 150 2nd Ave., (bet. 9th & 10th Sts.) New York, NY 10003 | www.16handles.com



Delicious froyo, Chocolate Strawberry, Strawberry & Cakes, and Rainbow Fish

FOOD

Sun Noodle's Chilled Ramen Sauces for Home Cooking

During the sweltering summer, Japanese people enjoy Hyashi Chuka, chilled, soupless ramen noodles with refreshing toppings and sauce. Sun Noodle's new **Cold Ramen Sauce** packets make it easy to create dish in your own kitchen. The sauce packets come in uplifting Shoyu (soy sauce) and creamy Goma (sesame) flavors, which naturally pair well with the brand's fresh



ramen noodles. Preparation steps are simple: Cook noodles according to the package directions (cook noodles in boiling water, drain, wash in running cold water and drain again), top with your favorite vegetables and proteins, and drizzle over your choice of Sun Noodle Cold Ramen Sauce flavor. You can build your own style of hyashi chuka by playing with combinations of thickness of noodles, various toppings, and different sauces. Sun Noodle Cold Ramen Sauce packets and ramen noodles are currently available in select Japanese and Asian grocery stores in New York City.



Info: www.sunnoodle.com

MUSIC

Day by Day: Jazz Album by Aya Ishida

New York-based, Japanese jazz vocalist and composer, Aya Ishida, released her debut album **Day by Day**. Produced by Grammy Award and Downbeat Poll-winning saxophonist Wayne Escoffery, who also plays tenor and soprano saxophone, the album includes 8 songs (6 standard pieces like *My Funny Valentine* and *Joy Spring*, and 2 originals). Ishida's soft, soprano voice is relaxing and in tune with Escoffery's powerful sax. Other featured artists are Victor Gould (piano), Shin Sakuma (bass) and Jangjuk Kim (drums).

Day by Day is now available at CD Baby (<https://store.cdbaby.com/cd/ayaishida>), iTunes and Amazon. Also, you can do a trial listening via Spotify and Apple Music.



Info: www.ayaishida.com

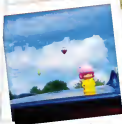
The theme for August

Summer Vacation

We thank those of you who shared your summer experiences via Instagram photos with Chopsticks NY. Here are some of the photos we love!



@in.saturated



@pinlifestyle



@in.saturated



@nicolettacicone



@japanculturenyc

The theme for September is
RAMEN.

Share your ramen photos on your Instagram account with
#ChopsticksRamen
by **September 13.**



Authentic Japanese Kaiseki in New York

OKUDA

410 W. 126th St., (bet. 116th & 126th Ave.), New York, NY 10027
Tel. 212-336-9617 | www.okuda.ny.jp
Wed. Sat. & Sun. (last order) | Mon. 1:30-8:30 pm (last order)

Restaurant OKUDA opened its New York outpost near The Highline last November after Michelin-starred success in both Tokyo and Paris. The only menu they serve is Kaiseki Tasting Course for \$245. Owner/founder Toru Okuda says, "We want our customers to have an authentic kaiseki dining experience using all five senses, as if they are in Japan." Each dish is conceptualized based upon the finest-quality seasonal ingredients—many of which are shipped directly from Japan. Kimonos worn by the staff and centerpiece flowers are also carefully curated to express each season. The unique interior design was crafted by the same Japanese carpenter who created the other OKUDA restaurant interiors, featuring cutting boards made from Japanese cypress, Wajima-ei black counter tops, hemp leaf designs on the paper screen doors and light fixtures. Mr. Okuda also explains that his restaurant is unique because "we follow the longtime Japanese tradition of creating kaiseki dishes to complement the sake, not the other way around." The subtle, yet attentive Japanese Genki-maki service includes thoughtful explanations to the customers about the food and the origin of the specially selected Japanese serving dishes. Allow at least two hours to fully enjoy OKUDA's kaiseki.



Seasonality is the theme of the kaiseki course, accordingly their offerings change constantly. Not only cooking seasonal dishes but also coordinating tableware and decors to their specialty. You are free to ask your server about their seasonal reference.

What is Kaiseki?

Kaiseki restaurants have recently gained popularity in New York. But what is kaiseki? It has two meanings with different origins. One refers to a light meal served in the Chiyoda-ku district. The other one is a course meal that was originally developed for aristocrats to enjoy sake. Both are highly seasonal and created to accompany drinks from the green tea or red wine. The kaiseki we are enjoying in New York is exactly the latter.



There are seven counter seats available for individual reservations. There is also a private room available for up to six people. A separate reservation fee of \$300 is added to parties of only five people in the private room.

Let "Nakauchi" Play a Big Role at Your Party

Wasan Brooklyn

110 Bergen St., 2nd & Flatbush Aves., Brooklyn, NY 11207
Tel. 347-725-3550 | www.wasan-ny.com
Mon-Sun 11:30am-12:30am





Serving authentic, contemporary and creative udon dishes is TsuruTonTan's specialty. Here you can choose either thick (chiku) and rich (kani) or thin (kani) and smooth (kani).

The upscale restaurant has 10,000 sq ft space and over 200 seats.



Upgrading "Udon" to the Next Level TsuruTonTan Midtown

100 W. 4th St., New York, NY 10014 | Tel: 212-512-1111 | www.tsuruton-tan.com | Open: Mon-Sat 11:30am-10pm, Sun 12pm-10pm

Udon is, simply put, wheat flour noodles Japanese have enjoyed for centuries, but it can be much more than that—more versatile than ramen and soba, two other popular Japanese noodles. When it comes to showing the essence of udon and its versatility, there is no other New York restaurant than TsuruTonTan. The restaurant serves udon hot or cold, in dashi broth, in rich creamy broth, topped with fresh seafood, dressed with sauce, dipping style (you name it). Their first location, which opened on the former Union Square Café site, is already popular among New Yorkers, and following that success, they opened their second outpost, TsuruTonTan Midtown.

This summer in the bustling Rockefeller Center block, Udon Creators Udon, Duck Udon, and U5 Wagyu Skabu Udon is Tuffle Dashi are some of the popular items in both locations, but "the Midtown location also sells grilled dishes like toriyaki, wagyu steaks, and braised cod," says Mr. Jiji Uematsu, manager of the restaurant. It should be noted that this udon house-forces restaurant also boasts an extensive sushi menu and kitchen items. As easily imagined, lunchtime is overcrowded with businesspeople, but you can find a seat at other times in a more relaxed setting. Happy Hour, held at the bar section all day, is particularly recommended, in which selected bar foods, sushi rolls and a variety of drinks are available at steal prices.

What is Udon?

Udon is a beloved Japanese noodle dish whose origin dates back to the 8th Century. Made of wheat flour or kneaded and cut into strips and is usually eaten with soy sauce flavored dashi broth. There are huge variations in thickness, width, and ways of eating from region to region. Some of the notable regional special udon dishes include Soba (thin and chewy from Kogen Prefecture), Kishida (flat and wide from Aichi Prefecture), and Tama (thick and thin, pulled noodles from Aichi Prefecture).

Wanan Brooklyn specializes in creating dishes with locally procured, fresh ingredients available using authentic Japanese culinary techniques as well as a well-curated sake list. Among their acclaimed dishes made by co-owner, Chef Sakumaburo Sakuma, Umi Umi and avocado atop umi chips, and Corn Agokashi, deep fried corn paste stuffed with shrimp and served in dashi broth, are must-try items, absolutely. But the latest news from the beloved restaurant is that they recently started offering Bluefin tuna "nakauchi" for gatherings. Nakauchi, the flesh around fish ribs, of Bluefin tuna is huge, and can be a great centerpiece for a party. Mr. Toshiyuki Kosumi, co-owner and sake sommelier, says, "We can make about 60 rolls from the ribs of one Bluefin. Our chef will scrape tuna sashimi for you and makes hand-rolls or tuna rice bowls." They require an order one week prior to the event.



Whether it's for a corporate party or private gathering, Bluefin tuna nakauchi can be a great centerpiece for your party.

What is Nakauchi?

Nakauchi refers to sashimi (fish around fish ribs) and it's usually left after enjoying fish for cooking. Since nakauchi meat is too close to bones and can't be cut, it is scraped off the bones from dishes.

Midtown West Hole-Claw Kaiseki

245 W 12th St. Sat 10:30-11:30pm
212-693-6363

\$200 L

Midtown West Ichimasa

302 W 12th St. Sat 10:30-11:30pm
212-314-4402

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Midtown West Kusan Steak 1th Ave

21 W 4th St. Sat 10:30-11:30pm
212-459-0271

\$200 L

Midtown West Kusan Steak Times Square

301 W 49th St. Sat 10:30-11:30pm
212-459-0266

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212 W 49th St. Sat 10:30-11:30pm
212-344-2126

\$400 L

Midtown West IPPUDO NY WEST 24th

227 W 12th St. Sat 10:30-11:30pm
212-324-2402

\$220 L

Midtown West ISH Mushi-ter 36

60 W 36th St. Sat 10:30-11:30pm
212-753-4709

\$200 L

Midtown West KATSURAMAKI

42 W 10th St. Sat 10:30-11:30pm
212-349-7545

\$180 L

Midtown West Katsura 45

301 W 45th St. Sat 10:30-11:30pm
212-343-0381

\$200 L

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18 W 29th St. Sat 10:30-11:30pm
212-756-7495

\$175 L

Midtown West Matsuri

300 W 33rd St. Sat 10:30-11:30pm
212-389-2786

\$400 L

Midtown West Wiyani

245 W 12th St. Sat 10:30-11:30pm
212-674-0202

\$200 L

Midtown West WOODS

40 W 24th St. Sat 10:30-11:30pm
212-757-0000

\$180 L

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301 W 49th St. Sat 10:30-11:30pm
212-681-2330

\$200 L

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181 W 11th St. Sat 10:30-11:30pm
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212-744-0405

\$200 L

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212-683-1271

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Midtown West Sushidoki

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212-354-2000

\$400 L

Midtown West Sushiya

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212-693-9504

\$200 L

Midtown West SUSHI

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212-259-0302

\$180 L

Midtown West TAJIMA RAMEN

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212-650-7471

\$180 L

Midtown West TAJIMA RAMEN

301 Prince St. Sat 10:30-11:30pm
212-414-0102

\$180 L

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100 1st Ave. Sat 10:30-11:30pm
212-267-8130

\$200 L

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301 W 12th St. Sat 10:30-11:30pm

\$200 L

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401 W 5th St. Sat 10:30-11:30pm
499-629-0209

\$200 L

Midtown West Totto Ramen W 52nd

386 W 52nd St. Sat 10:30-11:30pm
212-343-0302

\$200 L

Midtown West Yekkon TOTTU

201 W 12th St. Sat 10:30-11:30pm
212-245-4000

\$400 L

Midtown West Yummi Sashimi

301 W 12th St. Sat 10:30-11:30pm
212-459-0100

\$180 L

Midtown East

Midtown East EDO: EAT CURRY

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212-245-4000

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Midtown East Acura

312 10th St. Sat 10:30-11:30pm
212-674-0001

\$200 L

Midtown East Gyo-Kaku

100 W 12th St. Sat 10:30-11:30pm
212-754-0401

\$180 L

Midtown East Haruharu

111 W 4th St. Sat 10:30-11:30pm
212-389-0200

\$200 L

Midtown East Hole-Claw Kaiseki

245 W 12th St. Sat 10:30-11:30pm
212-674-0202

\$200 L

Midtown East Kusan Steak Park Ave

400 Park Ave. Sat 10:30-11:30pm
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\$200 L

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101 W 45th St. Sat 10:30-11:30pm
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| Chelsea | |
| Chelsea | enja* |
| A restaurant and bar with a focus on authentic Japanese food and drink. The menu is constantly changing and the atmosphere is always lively. The bar is open late and the food is always fresh. | |
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| Chelsea | GO! GO! CURRY* |
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| Chelsea | Yafurika Patago |
| 317 W 13th St. (bet 3rd & 4th Ave.) 212-693-0281 | \$200/L |
| Gramercy | |
| Gramercy | Chikara* |
| 21 2nd St. (bet 17th & 18th St.) 212-475-1755 | \$200/L |
| Gramercy | Mishima* |
| 104 Lexington Ave. (bet 30th & 31st St.) 212-693-0281 | \$200/L |
| Gramercy | Sushi SEN-SEN |
| 280 2nd St. (bet 17th & 18th St.) 212-693-0281 | \$200/L |
| Gramercy | Tsuna Tea Ten |
| 21 E 30th St. (bet 17th & 18th St.) 212-693-0281 | \$200/L |
| Gramercy | YAMA Restaurant |
| 121 E 17th St. (bet 17th & 18th St.) 212-475-0281 | \$200/L |

| | |
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| West Village | |
| West Village | GO! GO! CURRY* |
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| 211 3rd St. (bet 3rd & 4th Ave.) 646-263-0284 | \$100/L |
| West Village | Cho Cho Sea* |
| 18 8th St. (bet 9th & 10th St.) 212-475-0281 | \$200/L |
| West Village | Gojo Restaurant* |
| 140 W 11th St. (bet 10th & 11th St.) 212-693-0281 | \$200/L |
| West Village | EN Japanese Restaurant |
| 400 10th St. (bet 10th & 11th St.) 212-693-0281 | \$200/L |
| West Village | Hokuto Tofu* |
| 51 3rd St. (bet 3rd & 4th St.) 212-475-0281 | \$200/L |
| West Village | MEW MEN |
| 170 10th St. (bet 10th & 11th St.) 212-693-0281 | \$200/L |
| West Village | Mishima* |
| 104 Lexington Ave. (bet 30th & 31st St.) 212-693-0281 | \$200/L |
| West Village | Mi-No Soba Tokoyu |
| 400 10th St. (bet 10th & 11th St.) 212-693-0281 | \$200/L |
| West Village | Ramen Takumi* |
| 617 3rd Ave. (bet 54th & 55th St.) 212-475-2755 | \$100/L |
| West Village | Ramen To West 3rd |
| 100 W 3rd St. (bet 3rd & 4th St.) 212-693-0281 | \$200/L |
| West Village | Ramen To West 4th |
| 100 W 4th St. (bet 4th & 5th St.) 212-693-0281 | \$200/L |

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| [Midtown East] 1447 Amsterdam Ave. (bet 121st & 123rd St.) 464-811 3155 | [Midtown East] 844 2nd Ave. (bet 48th & 51st) 464-192 3798 | [East Village] 314 E 10th St. (bet 1st & 2nd Ave.) 312 995 2877 | [Hell's Kitchen] 740 7th Ave. (bet 80th & 82nd St.) 464 998 4810 |
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West Village **Seaside Restaurant***
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212-427-7752

East Village

East Village **Beacon Street**
111 1st Ave. (Sun. 1st St.)
212-471-1309

East Village **Besana**
140 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Cho-Au**
200 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Cho-Fa Restaurant**
50 E. 10th St. (Sun. 10th St.)
212-559-4525

East Village **Curry-Ye**
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **East Noodle**
100 1st Ave. (Sun. 1st St.)
212-559-4525

East Village **Gyo-Raku***
200 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Hakula Hot Pot**
50 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Huachi***
200 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Hu-Gar**
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Island Steak East Village**
50 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **JPYUJO NY**
100 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **JOHN SANTI***
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **JEWEL SANTI**
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East Village **Kanika Flowers House***
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East Village **Kanika***
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
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East Village **Kanika***
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East Village **Kanika***
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
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East Village **Kanika***
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Romana Saragosa ***
100 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Rice Burger Tokyo**
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Ribetanya NY**
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Sake Bar**
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Shake-Take***
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Sobuya***
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Soyen East Village***
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Sushi Goya**
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Takaback East Village**
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
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East Village **Umae West***
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
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East Village **Uogaki**
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Village Yuboku**
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Yukinku West***
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Yukinku Tei***
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Yaku Restaurant**
100 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Zen***
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **Zen***
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

East Village **ZENMO-YA**
210 E. 10th St. (Sun. 10th St. & 11th Ave.)
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Lower Manhattan

Lower-Mid **GO! GO! CURRY!**
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212-559-4525

Lower-Mid **GO! GO! CURRY!**
100 E. 10th St. (Sun. 10th St. & 11th Ave.)
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Lower-Mid **GO! GO! CURRY!**
100 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

Lower-Mid **GO! GO! CURRY!**
100 E. 10th St. (Sun. 10th St. & 11th Ave.)
212-559-4525

Lower-Mid **GO! GO! CURRY!**
100 E. 10th St. (Sun. 10th St. & 11th Ave.)
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Lower-Mid **GO! GO! CURRY!**
100 E. 10th St. (Sun. 10th St. & 11th Ave.)
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Lower-Mid **GO! GO! CURRY!**
100 E. 10th St. (Sun. 10th St. & 11th Ave.)
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Lower-Mid **GO! GO! CURRY!**
100 E. 10th St. (Sun. 10th St. & 11th Ave.)
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| 400 N. Ave. 10 (at 10th St.) | \$17.95/L |
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| 21 Queens St. (at Kings St.) | \$15.95/L |
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| Lower Mid | Robust House |
| 21 Hays St. (at Court St.) | \$15.95/L |
| 213-754-4008 | |
| Lower Mid | Ramen Tachibana |
| 121 Lyndale St. (at 10th St.) | \$15.95/L |
| 846-220-0278 | |
| Lower Mid | Yakitori Tera |
| 21 William St. (at York St.) | \$15.95/L |
| 213-754-1028 | |
| Lower Mid | Yappari |
| 213 Hays St. (at Court St.) | \$15.95/L |
| 213-754-1252 | |

Tribeca

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| Tribeca | Anise |
| 400 Broadway (at 10th St.) | \$15.95/L |
| 213-224-0020 | |
| Tribeca | El Fin |
| 217 Court St. (at 10th St.) | \$15.95/L |
| 213-272-0778 | |
| Tribeca | Brushstroke |
| 30 William St. (at Court St.) | \$15.95/L |
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| Tribeca | NIKU* |
| 200 Broadway (at 10th St.) | \$15.95/L |
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| Tribeca | NOSE DOWNTOWN |
| 100 Broadway (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Tribeca | NOSE NEXT DOOR |
| 100 Broadway (at 10th St.) | \$15.95/L |
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| Tribeca | Shogun* |
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| Tribeca | Szechu Anise |
| 21 William St. (at York St.) | \$15.95/L |
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| Tribeca | Zulu* |
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| Soho | |
| Soho | Blue Ribbon Sush |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
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| Soho | Hirose |
| 21 William St. (at York St.) | \$15.95/L |
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| Soho | Ono |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
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| Soho | Szechu Sush* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
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Brooklyn

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| Brooklyn | Somerset Pops |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | 1st St. |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | Ami Sush* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | Boca |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | Gratu* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | Hirose Japanese Restaurant |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | KIDMAN NY Brooklyn |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | IZAKAYA KAWA SMITH |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
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| Brooklyn | KOGANE RAMEN |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | Mizu |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | Norito Ramen |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | Ono |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | OTU |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | Ramen Andale |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | Ramen Sushiyoko* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | SALT + CHANGEL |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | Somerset Pops |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | Somerset Pops ES |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | Sushi Katsuki |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | WASAM |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Brooklyn | Zemich* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |

Queens

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| Queens | Ayumi Ramen* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Queens | Ami Sush* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Queens | Gratu* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |

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| Queens | gourmet* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Queens | Hirose Ramen & Sush* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Queens | Hirose Japanese Restaurant* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Queens | KATSUMI* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Queens | Kendo* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Queens | Matsu Sush* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
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| Queens | Peek N' Eat* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
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| Queens | Ramen Okashi* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
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| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Queens | Tachibana* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
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| Queens | Tendo Sush* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
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| Queens | Wasam Sush* |
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| Long Island | Szechu Ramen* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
| 213-224-1208 | |
| Long Island | Szechu Ramen* |
| 101 So. Ave. 10 (at 10th St.) | \$15.95/L |
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| Long Island | Szechu Ramen* |
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| Longfield | Koban Restaurant* | New Jersey | Honcho Lounge* |
| 201-423-4338 | 201-423-4338 | 7000 S. 10th St., NJ 07102 | 201-423-4338 |
| Longfield | Kamata's* | New Jersey | Kasumi* |
| 410 N. York Ave., NJ 07102 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| Longfield | Kanji's* | New Jersey | Kawaguchi's* |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| Longfield | Musashi Restaurant* | New Jersey | Kyushu Sashimi* |
| 1200 York Ave., NJ 07102 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| Longfield | Sue Restaurant* | New Jersey | Mizu Sashimi & Grill |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| Longfield | Shogun of Japan* | New Jersey | Miyagi Sashimi* |
| 401 N. York Ave., NJ 07102 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| Longfield | Yuki's Palace Tea* | New Jersey | Miyagi Sashimi Jersey City* |
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Westchester

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| Westchester | Sam Tempura* | New Jersey | Mooster Sashimi* |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| Westchester | Gyo-Kiku* | New Jersey | Ono Pochi |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| Westchester | Japan* | New Jersey | Ono Pochi |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| Westchester | Kale* | New Jersey | Ono Pochi |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| Westchester | Mokomoko | New Jersey | Ono Pochi |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| Westchester | Mosby* | New Jersey | Ono Pochi |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| Westchester | Neko* | New Jersey | Ono Pochi |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |

New Jersey

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| New Jersey | Asahi Japanese | New Jersey | Asahi Japanese |
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| New Jersey | Osamichi | New Jersey | Osamichi |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| New Jersey | Hecho Sashimi & BBQ* | New Jersey | Hecho Sashimi & BBQ* |
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| New Jersey | Huge Ramen Restaurant* | New Jersey | Honcho Lounge* |
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| New Jersey | Honcho Lounge* | New Jersey | Kasumi* |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| New Jersey | Kasumi* | New Jersey | Kawaguchi's* |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| New Jersey | Kyushu Sashimi* | New Jersey | Mizu Sashimi & Grill |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| New Jersey | Miyagi Sashimi* | New Jersey | Miyagi Sashimi Jersey City* |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| New Jersey | Mooster Sashimi* | New Jersey | Ono Pochi |
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Connecticut

| | | | |
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| Connecticut | Miss | New Jersey | Mooster Sashimi* |
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| Connecticut | Kayo | New Jersey | Ono Pochi |
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| Upper West | Board Paper's Upper W | New Jersey | Ono Pochi |
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| Upper West | Board Paper's Upper W | New Jersey | Ono Pochi |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |

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|-------------------|------------------------------|----------------------------|-------------------------|
| Upper West | Board Paper's Upper W | New Jersey | Mooster Sashimi* |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |
| Upper West | Board Paper's Upper W | New Jersey | Ono Pochi |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |

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| Upper West | Board Paper's Upper W | New Jersey | Mooster Sashimi* |
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| Upper West | Board Paper's Upper W | New Jersey | Ono Pochi |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |

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| Upper West | Board Paper's Upper W | New Jersey | Ono Pochi |
| 201-423-4338 | 201-423-4338 | 201 N. York Ave., NJ 07102 | 201-423-4338 |

"WA"

Cooking

"Wa" means "harmony" and "balance" in Japanese and also signifies "Japan." In this cooking corner, Chopsticks NY introduces Japanese dishes that are harmonious with our everyday life in the U.S. Each month we share one recipe spanning between Sweets, Savory and Fusion categories. This month, Misako sensei transforms the ultimate autumn harvest, sweet potato, into a cute snack. *Sekisumomo* (Japanese sweet potato or Japanese yam) is perfect for this dish. If you haven't tried it yet, it's the time!



Sensei courtesy
Misako Sensei

Sweets

Savory

Fusion

Sweet Potato Ball with Black Sesame



Sekisumomo is available in Asian grocery stores. It is earthy, sweet, starchy and fulfilling, giving you the flavors of a Japanese harvest. This dish can be enjoyed both hot and cold. For an extra touch, you can serve them with whipped cream or ice cream.

Ingredients

(Serves 4-6)

- 20-24oz sekisumomo (Japanese sweet potato or Japanese yam)
- 3-4 tbsp sugar □ 2-3 tbsp salted butter □ 1-1 1/2 tbsp heavy cream
- 2 egg yolk (one for sweet potato ball and one for egg wash)
- Black sesame seeds to garnish
- *You also need some mini-salted butter for lining aluminum or parchment paper

Directions:

1. Preheat oven to 452°F. 2. Peel Japanese yam and cut them into 1 inch cubes. 3. Soak cubed yam in cold water for 10 minutes and drain well. 4. Put cubed yam in a pot and pour just enough cold water to cover them. 5. Bring the pot to a boil, then turn down the heat to simmer, and cook until yam are soft enough for a skewer to pierce through. 6. Strain cooked yam cubes well and put them in a bowl. 7. While yam cubes are hot, add butter and sugar and mash well by using pot to masher. 8. Add heavy cream, mix, and then mix in egg yolk. Mix well. 9. Using a small ice cream or cookie scoop, scoop yam mix into and shape them into small balls. 10. Line cooking sheet with aluminum foil or parchment paper and coat it with butter, so that yam balls do not stick. 11. Place yam balls on aluminum foil or parchment paper and brush them with egg wash made from one egg yolk and 1 teaspoon of water. 12. Sprinkle with black sesame. 13. Bake for about 10-15 minutes or until grid brown.





SUMMERTIME IS RAMEN TIME



Beat the heat with hiyashi chuka, a chilled ramen dish that's cool, refreshing and healthy. Simply choose your favorite noodles and sauce, and add your favorite toppings to make hiyashi chuka at home.

www.sunnoodle.com



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kikkoman.

Kikkoman Takumi Korean BBQ makes it easy to bring Korean BBQ flavor to your favorite dishes. It is crafted with a perfect balance of soy sauce, ginger, garlic and sesame oil, plus apples and pears for an authentic taste.

It can be used as a marinade or just a finishing touch. Use this versatile sauce to boost your food's flavor and transform any food into a savory-sweet specialty.

kikkoman.
SEARCHING FOR LIFE

WWW.KIKKOMANUSA.COM

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Each of the season combinations is a unique blend of seasonings, herbs and spices to Kikkoman's proprietary recipe for an authentic teriyaki taste. The result is a versatile sauce that imparts a delicious taste no matter how it's applied. It is great for marinades, basting or dipping. It's also a perfect finishing touch for stir-frying.

Be Creative and Have Fun

with Crazy Cuisine Mandarin Orange Chicken

Flavorful and hearty Orange Chicken is a standard Chinese dish, yet it's hard to make it at home. But if you use frozen, pre-cooked Crazy Cuisine Mandarin Orange Chicken, you can skip all the painstaking preparation steps. And it's perfect for lunch boxes because it's tasty both hot and cold. Rice and Orange Chicken can be a conventional pair, but it can be a cute rolled sandwich as below!

Orange Chicken Rolled Sandwich



Ingredients (Serves 4)

- ☐ 1 package Crazy Cuisine Mandarin Orange Chicken
- ☐ 8 slices bread (white, whole wheat, multi grain, etc.)
- ☐ 8 leaves romaine lettuce
- ☐ 8 pieces sliced cheese of your choice
- ☐ Mayonnaise (optional)
- ☐ Plastic wrap and ribbons for wrapping and decorations.

Directions

1. Cook Crazy Cuisine Mandarin Orange Chicken according to the instructions on the back of the package.
2. Cut off crust from all 4 sides of bread to make crustless bread slices.
3. Cut plastic wrap large enough to cover a slice of bread.
4. Place a slice of bread on plastic wrap.
5. Spread some mayonnaise and put cheese, romaine lettuce and 2-3 pieces of cooked Mandarin Orange Chicken.
6. Roll bread along with the filling while covering with plastic wrap (just like making a sushi roll). Be careful not to roll plastic wrap inside of the sandwich.
7. Twist both ends and tie them with ribbons.



Tip

Do not get too much filling as it makes rolling difficult. The rolls are fun, easy to eat and delicious lunch/meal whole family will enjoy!



- A smaller bag is easier to handle!
- Freezer-to-Plate within 20 minutes!
- Visit crazycuisine.com or [facebook.com/crazycuisine](https://www.facebook.com/crazycuisine) for recipes!



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Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and sake.

★ Check for NY availability to get up

GROCERY

MONI & YUKI

385 Manhattan Plaza #1100-1st Fl. **Japanes**
212-430-4185

Seaside Malltown West*

307 West 30th St. (bet 30th & 31st Ave.) **Japanes**
212-507-4026

Seaside Malltown East*

307 West 30th St. (bet 30th & 31st Ave.) **Japanes**
212-507-4026

Katagiri & Co. Inc.*

214 E. 57th St. (bet 57th & 58th Ave.) **Japanes**
212-760-0891

MOBASA*

110 W 30th St. (bet 30th & 31st Ave.) **Japanes**
212-507-4026

Seaside Mini Market*

214 E. 57th St. (bet 57th & 58th Ave.) **Japanes**
212-760-0891

It Mart Kase Ab Team

307 West 30th St. (bet 30th & 31st Ave.) **Japanes**
212-507-4026

Woogie

120 2nd St. (bet 30th & 31st Ave.) **Japanes**
212-430-4185

Midoriya*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Seaside Greenview Village*

214 E. 57th St. (bet 57th & 58th Ave.) **Japanes**
212-760-0891

Japan Premium Bowl

170 East 30th St. (bet 30th & 31st Ave.) **Japanes**
212-507-4026

Sunrise Mart Astor Pl *

4 Spangrow St. (bet 30th & 31st Ave.) **Japanes**
212-507-4026

New Kase Max, LLC *

200 East 30th St. (bet 30th & 31st Ave.) **Japanes**
212-507-4026

No Japanese Delicacies

100 East 30th St. (bet 30th & 31st Ave.) **Japanes**
212-507-4026

Kosumi Wines*

40 Exchange St. (bet 30th & 31st Ave.) **Japanes**
212-507-4026

Tokyo Mart*

214 E. 57th St. (bet 57th & 58th Ave.) **Japanes**
212-760-0891

Sunrise Mart Saito*

40 Exchange St. (bet 30th & 31st Ave.) **Japanes**
212-507-4026

Midoriya*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Family Market*

201 Broadway Astor Pl #11100 **Japanes**
212-430-4185

It & Y Marketplace

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

It Mart Northern 1st

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

It Mart Northern 2nd

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

It Mart Union

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

It Mart Williams Park*

40 Exchange St. (bet 30th & 31st Ave.) **Japanes**
212-507-4026

Sekura-ya*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Togo Foods*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

New Japanese Foods*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Shin Nippon Se*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

GAIDO

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Fuji Mart Superstore*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

It Mart Bartels*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Kase Sea Foods*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

MIDORI Market*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Midoriya*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Food Basket

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Midoriya Marketplace*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

SAKE

Gotham Wines & Liquors*

201 Broadway Astor Pl #11100 **Japanes**
212-430-4185

Master Wines*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Amesaka Wine & Spirits*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Landmark Wine*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

SAKAYA*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

New York Wine Exchange

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Granville Wine & Spirits*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

JAPANESE WHOLESALE

Central Sake U.S.A., Ltd.

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Sei Tei Trading Co., Inc.*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

JFC International Inc.*

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

NY Market Trading Inc.

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

FMMI

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Wine of Japan Import, Inc.

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

Wanetas Asian Foods, Inc.

101 E. 14th St. (bet 14th & 15th Ave.) **Japanes**
212-430-4185

September Events

@KATAGIRI

3rd-4th GS Store
5th-6th SS St. Store

7th GS Store
8th SS St. Store

"Myojo"
Yakisaba
Demo

"Patao"
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Demo

14th-24th both locations

Hokkaido Fair

25th both locations

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212-430-4185 • 11am - 7pm • 11am - 7pm • 11am - 7pm

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Mixology Lab

As the hot summer tapers in September, you start feeling a chill at night. To match this pleasant climate, we introduce a refreshing yet mature tasting cocktail made with Kissui Vodka from Kyoto.



Kissui Vodka

Origin of production: Kyoto

Basic ingredient: Rice

Alcohol content: 40% (alc/v), 80 proof

Bottle size: 750 ml

Features: Kissui is made from the finest rice and the purest spring water in Japan. An exceptional distilling process, called "Super-Alkopics," distinguishes the product apart from any of his. Smooth and elegant, this well-polished vodka pleases the palate from the first sip to the silky finish. Kissui enchants, whether on the rocks or paired with your favorite meal.

Distributed by NY Market Trading, Inc. | www.nytrade.com

Sudachi Kissui Gimlet

Cocktail recipe courtesy of Shinya Yamao, Shigure

At this time of the year, night hours are gradually lengthening, and the chill of the night comfortably stings your skin. Accordingly, your palate craves a more mature flavor with a refreshing note. Highlighting the pure flavor of Kissui Vodka and a citrusy kick from sudachi fruit, Sudachi Kissui Gimlet made by mixologist Shinya Yamao of Shigure, is the perfect cocktail for the season. He also adds St. Germain, elderflower liqueur that has a floral aroma and taste. "Be sure to keep the amount of St. Germain moderate. Otherwise its floral fragrance overpowers," advises Yamao. Enjoy the elegant cocktail that nicely invites you to the autumn night.

Ingredients, Serves 1

- 2 oz Kissui Vodka
- 1/3 oz Sudachi Su
- 1/3 oz St. Germain
- Splash simple syrup
- Lime twist to garnish

Directions:

1. Pour Kissui Vodka, Sudachi Su, St. Germain and splash of simple syrup into a shaker, and shake well.
2. Strain into a Martini glass.
3. Garnish with a lime twist to serve.



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Takara has been a leading producer of sake in Japan for more than 130 years. They apply traditional sake-making craftsmanship and modern technology to produce a sake worthy of the Takara mark. Takara Sake USA was established in Brooklyn in 1982 and has produced a variety of sake ever since. Sake Chibi Bai is their main brand of sake and its high quality and superior taste has made it America's favorite sake.

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TEL: +81-75-251-5118

Takara Sake USA, Inc.

708 Adams St., Brooklyn, NY 11211
TEL: 516-548-4150
www.takarasake.com

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TEL: 212-694-0292
www.shigurenyc.com

11th Annual

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Also a newly formed Circle Wind Chamber Ensemble will make a debut!



MC: @jazzlover

Admission: \$10

Tickets: www.kaufmannmusiccenter.org or
Kaufman Music Center Box Office
(212) 524-3330

Information: kazumasa911@icq6.fc2.com
Inquiry: japan_choral_harmony@gmail.com
reishichuof1975@gmail.com
(212) 264-5425

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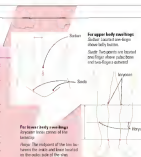
Beauty & Health Tricks

VOL.15: LET YOUR INNER WATER FLOW

During the hot season, you are encouraged to drink water to avoid dehydration, but sometimes drinking too much liquid can cause body swelling. This is related to the lymphatic system that runs throughout the body and gets rid of toxins, bacteria, and viruses. We consulted Dr. Yuka Nakaki of Ido Yoko's Center on how to deal with swelling.

From the Eastern medicinal point of view, the "sea (water)" element roughly corresponds to the lymphatic system in Western medicine, and a dull sea flow causes swelling and ultimately results in ailments. If your sea weakens, it stagnates, while you lack the sea in the system, it does not have enough power to flow smoothly. "Keeping the sea balanced is important," says Dr. Nakaki. "Blood is pumped by the heart and circulates in the body in one minute. On the other hand, lymph is pumped by muscles and is considered to take 12-24 hours to circulate in your body depending on how much you exercise. Since calf muscles help pump veins and lymph, it is recommended to walk and run every day and use calf muscles to improve blood and lymph circulation."

But what can we do if there is not enough time to exercise, walk and run? There are a couple of acupressure points to drive inner water flow as shown on the right. "Swelling symptoms can be categorized in nearly two types. Those with weak kidneys tend to see swelling in the lower body while those weak in the heart and lungs will have swollen face, hands and fingers. Remove your symptoms, and find appropriate acupressure points to help your inner water flow," she advises.



Yuka Nakaki, D.A.B.M., L.A.C., Mgr. E.R., Mgr. K.C.
 Doctor of Acupuncture and Oriental Medicine
 Certified Chinese herbal medicine practitioner
 acupuncturist and massage therapist. She founded
 Ido Yoko's Center in 2003, and has treated ailments
 including chronic and acute pain, allergies, asthma,
 digestive disorders, and women's health issues.
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 Tel: 212-644-0529 | www.idoyokoscenter.com

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こはなでか

"KORE WA NAN DESU KA"
 [Meaning] What is this?
 [Usage] The phrase is especially convenient while shopping and dining at a restaurant. You just point out the item you like to buy or eat and say "kore wa nan desu ka?"

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JAPANESE HAIR STRAIGHTENING \$250

AIR WAVE \$128

*S+ Shampoo + Blow out

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Beauty Guide

Individualized and personalized prices for hair services and recommended treatment plans for skin
 • Checklists NY website to pick up

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 with color results on film
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 \$10000 to \$15000
 \$10000 to \$15000
 \$10000 to \$15000
 \$10000 to \$15000

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 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Upper East Africa*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Upper East Tokyo Salon

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Upper East Sonoma Street Hair Salon*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
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Midtown West Mila Hair & Makeup

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
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Midtown East Eiji Salon

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
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Midtown East Hair Muste Maltows*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown East Hsaka Salon*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown East Mapple/SEND New York

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown East Monstars*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown East OS HOUSE Tokyo

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown East Salon West

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown East T-Garden New York

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown East YUKIE Hair & Nail Salon

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Chelsea AUSE Hair Salon

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Chelsea Mikasa Salon*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Greenwich Hyatt New York*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Greenwich Ken Shigemitsu

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

West Village GARDEN

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

East Village AUSE Hair New York

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

East Village Hair by MIYU

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

East Village Hair Muste Downtown*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

East Village KAMINOTECH

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

East Village Kiya a Salon*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

East Village Rebirth

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

East Village Tokyo Hair*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

East Village Tokyo Salon

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Lower Mile O Hair

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Brooklyn Cosmo at Kne*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Brooklyn Shizen

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Long Island LI Wives

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Manhasset Akana Salon

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Manhasset Hair Studio NAGA*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Manhasset Monstars*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Manhasset Salon Stage

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

New Jersey Katsuki Salon*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

New Jersey Media Beauty Salon

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

New Jersey Salon Oscar*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

New Jersey Studio A60

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

New Jersey Tash Hair Salon*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Connecticut Hair's Hair Salon*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown West Panel Laser

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown West Salon de Tokyo

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown West SHEZUKA New York

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown West Spa Kento FIT

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown West East Spa

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown West Hair Dry Spa*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown West Herbal Pary Wellness Spa

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown West MODFLOWERS SPA*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Midtown West Spa Master

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Kearny Aune Wellness Spa

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Kearny YAK SON HOUSE*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Chelsea Wang Salon

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Chelsea Excy Laser Hair Removal*

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Chelsea Fabulous Living

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Chelsea Maf Beauty

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Chelsea New York Electrolysis

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Brooklyn Reunite NYC

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

East Village TAMAGI Shizen

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

Lower Mile Curran Beauty Center

\$100 to \$150 (per hair) \$100 to \$150 (per hair)
 \$100 to \$150 (per hair) \$100 to \$150 (per hair)

GINGERCH

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Health Guide

Additional prices are available on various points.

• Chiropractic not available to pick up

SHIATSU

Midtown East **Sasaki Seiki Shizuo**



Shiatsu is a form of body massage that uses pressure points to stimulate the body's natural healing abilities. It is a gentle, non-invasive form of therapy that can be used to treat a variety of conditions, including stress, anxiety, depression, and chronic pain.

141 E. 57th St. (bet. Lexington & 2nd Ave.)
212-683-6334 www.sasaki-seiki.com **Shiatsu & Shiatsu**

Upper West **Yuan Tze Self**

801 Lexington Ave. (bet. 57th & 60th St.)
212-683-6334 **Shiatsu**

Midtown West **Saito de Tokyo***

88 W. 12th St. (bet. 12th & 13th St.)
212-683-6334 **Shiatsu**

Midtown East **esse NY LLC**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **Harold Fanny Wellness Spa**

221 E. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **(Go Holistic Center)***

211 E. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **Kneelode**

211 E. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **Madison Healing Arts**

211 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Cowichia Japan***

121 W. 12th St. (bet. 12th & 13th St.)
212-683-6334 **Shiatsu**

East Village **Kerry**

221 E. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Lower Midtown **Heath Travel CD**

211 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Lower Midtown **Heath Travel CD**

211 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

New Jersey **Cole Seiki Shizuo NJ**

211 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Heath Travel CD**

211 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Heath Travel CD**

211 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

ACUPUNCTURE

Midtown West **Mediator Wellness Center**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown West **Vital Balance Healing Center**

211 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **Any Nature Center**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **Carverstone Acupuncture**

211 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **Love & Compassion**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Saika Natural Health**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Muslim Acupuncture**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Chen Gu***

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Kamran Acupuncture**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

New Jersey **Dr. Hong**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

DOCTOR

Upper East **Charles E. Leving Jr**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown West **Andrie Medical Health Care**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown West **Mutsumi Wellness Medical Center**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **Naraya Pajumala PhD**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **(Go Holistic Center)***

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **Japanese Medical Practice**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **Midtown Dental Group**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **Wika Bayashi, DPM, PC**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **Morledge Medical**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Huawei Myerstone SW**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Heritage Wellness**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Waterside Dental Care***

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

East Village **Active Smile Dental**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Harold Fanny Treatments**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

New Jersey **Edgewood Family Care Center**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

New Jersey **Japanese Women's Center**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

New Jersey **New Jersey Clinic**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Chen Gu***

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Kamran Acupuncture**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

New Jersey **Dr. Hong**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Chen Gu***

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Kamran Acupuncture**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

New Jersey **Dr. Hong**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Chen Gu***

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Kamran Acupuncture**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

New Jersey **Dr. Hong**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Chen Gu***

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Kamran Acupuncture**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

New Jersey **Dr. Hong**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Chen Gu***

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Kamran Acupuncture**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

New Jersey **Dr. Hong**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Chen Gu***

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Kamran Acupuncture**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

New Jersey **Dr. Hong**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Chinatown **Chen Gu***

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

CHIROPRACTIC

Upper East **Cover Chiropractic**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **Hensle Chiropractic**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

OTHER

Upper West **Great Holistic Health**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Midtown East **Pain-Free Massage**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

Upper East **Body By Chiropractic**

111 W. 4th St. (bet. 4th & 5th St.)
212-683-6334 **Shiatsu**

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MONO-logue



The instax Share SP-3 boasts a futuristic, polyhedron shape. Its performance is as sophisticated as its looks.



A single photo can be printed from your smart phone or just 13 seconds. The camera makes copies of the same photo to show you moments with your pals in the instant.



You can achieve the highest quality images when using the instax SHARE SP-3 printer in conjunction with the Fujifilm X series camera. There is also connectivity with the X series camera to achieve real-time photo quality.

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterizes Japan's spirit of constant quality improvement.

Vol. 85 - MONO of the month

FUJIFILM instax Share SP-3

Until not long ago, photos were used as a way of recording your life and precious memories. We kept our photos in albums, scrapbooks, or displayed them in frames at home or at work. But in this digital era, people store images virtually and have stopped enjoying photos as we did in the past. Fujifilm, a leading company in filming and printing, is trying to revive the joy of enjoying photos with their **instax Share SP series**. The newest model SP-3 was made to encourage creativity and self-expression through fun, square-shaped photos.

To begin creating these cool new instant photos, you must download the phone app called "instax Share." This easy-to-use and intuitive app allows you to enhance social visual communications through "one-finger art." With the touch of your smart phone screen, you can easily choose templates and modify your photos with filters. Have fun choosing from pre-set templates or create your own template and save it for future photos. One pre-set template allows you to instantly turn your photo into a business card with your contact information. Other pre-set templates allow you to overlay text in different layouts and colors. There are four options for the filters: no filter, monochrome, sepia, and the intelligence filter, which automatically adjusts your photos to create the sharpest colors.

The app offers additional features. A single photo can be split into two photos, either horizontally or vertically, and you can rotate and zoom in to create something new. Modified photos can be saved to your phone for future sharing.

The quality of the photos printed through the SP-3 is like no other. Most of the instant

photo printers currently available use zero ink (also known as "ink") technology, which produces pixelated photos with rough edges. However, Fujifilm utilizes a same photo developing method used for processing film to create smooth and clean-cut edges. Comparison between the two are clear to the eye.

Another unique feature of this updated portable printer is that you can print photos from your own social media (Facebook, Instagram, etc.) or from another person's social media sites. You can search for specific hashtags directly through the phone app. When you have a photo you like, you can easily add filters, print it, and share the print with the touch of a finger!

The instax SHARE SP-3 has been redesigned in a polyhedron shape. The look is compact, premium, and fresh, however prints square format film, which is 1.3 times larger than the mini format. The white model has a clean and simple appeal, while the black model is modern and sleek. It is only 302 grams without the rechargeable battery or film installed.

Gone are the days of shuffling away our snapshots in photo albums, never to be seen again. The instax SHARE SP-3 makes the entire world your gallery through self-expression. Photos on your smartphone can now easily be enjoyed and shared to create new connections!

Fujifilm Corporation www.fujifilm.com
FUJIFILM USA www.fujifilmusa.com

Wonder Photo Shop
 Fujifilm photo print service shop. Wonder Photo Shop provides the joy of taking pictures, printing, and making photos into pieces of art.
 125 26 Ave., New York, NY 10036
 TEL: 352-294-0363 | www.wonderphotoshop.com



Shop Guide

The following is a list of shops where you can buy Japanese goods, imports and art.
* Check the NY website to pick up.

FASHION

Upper West **Br's Kids***
433 Columbus Ave. (at 75th & 76th St.)
212-693-7416 **Dating**

Upper East **Style Accessories**
1512 Manhattan Ave. (74th St./E 74th St.)
212-628-4175 **Accessories**

Upper East **SEIGO NECKWEAR**
1300 Madison Ave. (at 85th & 86th St.)
212-431-0211 **Accessories**

Midtown West **SEIGO 34th Street**
31 W. 34th St. (at 33rd & 35th St.)
212-465-4358 **Dating**

Midtown West **UNIQLO 34th Ave**
490 34th Ave. (at 34th St.)
212-469-4232 **Dating**

Midtown East **Zoro Hattimatsu**
308 Madison Ave. (at 33rd & 34th St.)
212-465-3636 **Accessories**

Chelsea **Jordan Yoshikawa**
204 Madison Ave. (at 33rd & 34th St.)
212-246-0233 **Dating**

Gramercy **Bredella New York**
60 Madison Ave. (at 33rd & 34th St.)
212-465-0233 **Dating**

East Village **Local Clothing**
204 W. 33rd St. (at 32nd & 34th St.)
212-221-3876 **Dating**

East Village **Tokyo 7**
204 W. 33rd St. (at 32nd & 34th St.)
212-221-3876 **Dating**

East Village **Tokyo Joe**
204 W. 33rd St. (at 32nd & 34th St.)
212-221-3876 **Dating**

Chelsea **Mike Inoue**
308 Madison Ave. (at 33rd & 34th St.)
212-465-3636 **Dating**

Chelsea **Bredella New York**
311 Madison Ave. (at 33rd & 34th St.)
212-465-0233 **Dating**

Chelsea **Meika Mizu**
308 Madison Ave. (at 33rd & 34th St.)
212-465-3636 **Dating**

Chelsea **R by Kiyom**
308 Madison Ave. (at 33rd & 34th St.)
212-465-3636 **Dating**

Chelsea **UNIQLO SoHo**
308 Madison Ave. (at 33rd & 34th St.)
212-465-3636 **Dating**

Chelsea **UNIQLO Atlantic Terminal**
130 Hudson Ave. (at 33rd & 34th St.)
212-465-3636 **Dating**

Chelsea **Bredella New York**
308 Madison Ave. (at 33rd & 34th St.)
212-465-3636 **Dating**

Long Island **UNIQLO Roosevelt Field**
630 Old Country Rd. (at 33rd & 34th St.)
212-465-3636 **Dating**

Westchester **UNIQLO Ridge Hill**
100 West St. (at 33rd & 34th St.)
212-465-3636 **Dating**

New Jersey **UNIQLO Bridgewater**
400 Commerce Blvd. (at 33rd & 34th St.)
212-465-3636 **Dating**

New Jersey **UNIQLO Jersey Gardens**
800 Corporate Dr. (at 33rd & 34th St.)
212-465-3636 **Dating**

New Jersey **UNIQLO Maple Park**
500 Corporate Dr. (at 33rd & 34th St.)
212-465-3636 **Dating**

New Jersey **UNIQLO Willowbrook**
1000 Willowbrook Mall (at 33rd & 34th St.)
212-465-3636 **Dating**

J-POP CULTURE

Upper East **Eliza G&H Shop**
201 Madison Ave. (at 33rd & 34th St.)
212-221-3876 **Dating**

Midtown West **Book DE***
100 W. 34th St. (at 33rd & 35th St.)
212-465-3636 **Dating**

Midtown West **Image Anime***
210 W. 34th St. (at 33rd & 35th St.)
212-465-3636 **Dating**

Midtown West **Kinokuniya Brooklyn**
100 W. 34th St. (at 33rd & 35th St.)
212-465-3636 **Dating**

New Jersey **Midtown Circus***
200 W. 34th St. (at 33rd & 35th St.)
212-465-3636 **Dating**

Midtown East **J&H Comic Books**
201 Madison Ave. (at 33rd & 34th St.)
212-221-3876 **Dating**

Midtown East **Midtown Comics***
400 Madison Ave. (at 33rd & 34th St.)
212-221-3876 **Dating**

East Village **AC Goods**
100 W. 34th St. (at 33rd & 35th St.)
212-465-3636 **Dating**

East Village **Forbidden Planet**
100 W. 34th St. (at 33rd & 35th St.)
212-465-3636 **Dating**

East Village **St. Marks Comics**
100 W. 34th St. (at 33rd & 35th St.)
212-465-3636 **Dating**

East Village **Sunrise Mart**
100 W. 34th St. (at 33rd & 35th St.)
212-465-3636 **Dating**

East Village **Yay Tokyo**
100 W. 34th St. (at 33rd & 35th St.)
212-465-3636 **Dating**

Chelsea **Indochol**
100 W. 34th St. (at 33rd & 35th St.)
212-465-3636 **Dating**

Chelsea **Sunrise Mart, SoHo**
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212-465-3636 **Dating**

Chelsea **Anime Goods***
100 W. 34th St. (at 33rd & 35th St.)
212-465-3636 **Dating**

New Jersey **Golden Planet**
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212-465-3636 **Dating**

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Chelsea **KYOGIYA**
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212-465-3636 **Dating**

Chelsea **Mikasa**
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Chopsticks NY is pleased to announce that, starting with this issue, it will be republishing selected articles from attJAPAN, a well-regarded travel magazine for foreign visitors to Japan. In the first installment of our collaboration, we focus on one of Tokyo's most popular destinations: Ginza, a chic shopping district, and the Umei and Hongo areas, a neighborhood of technical landmarks and bustling commercial centers.

Strolling in Ginza

As one of the most famous and prestigious shopping areas in the world, Ginza offers both cutting-edge trends and well-established, traditional shops. Large department stores, the world's leading luxury brands, and venerable shops with years of history are interspersed among fine restaurants, many with Michelin stars, that contribute to Tokyo's gourmet food culture. Enjoy strolling through the streets in this part of the city that combines the best of old and new.

The name Ginza comes from *Ginza Yakuza*, a silver coin manufacturer. After the Meiji government renovated the old Ginza into a Western style brick town, merchants with imports from Western Europe opened shops in this area one after another. The streets in Ginza are based on a human scale, with blocks from one (1-chome) to eight (8-chome) arranged coherently in a grid system. In the early twentieth century, strolling through Ginza started to become popular.

1- and 2-chome (1st & 2nd Avenues)



Ginza is famous as an art district and is home to the Oda-no Building, which contains about 20 galleries, and the Pola Museum Annex. Ginza Itoya is a stationery shop that opened in 1884. Since its reopening in 2015, visitors can also enjoy its cafe and lounge.

Il Ristorante is an Italian restaurant on the tenth floor of the Bulfinch Ginza Tower. Oda-no House has high-end tenants, such as Carrito and the Japanese restaurant Kitcho. Higashiya Ginza will welcome you with the soothing aroma of Japanese tea.



3-, 4-, and 5-chome (3rd, 4th & 5th Avenues)

The 4-chome district is the center of Ginza. Not far from the towering Wako building—home to Wako, one of the most prestigious department stores in Japan—is Mitsukoshi, considered to be Japan's first department store. The second level below ground is a food floor, with many popular food-related shops and stores. After a major renovation, Mitsukoshi reopened in September 2015, calling itself "The Trendiest Global Department Store." It has a wide range of products and services covering food, clothing, and household items, including the latest trends from Japan and abroad and the fine handicrafts of Japan and its culture.

Chuo-dori and Hanae-dori Streets are lined with high-end shops as well as the Matsuya Ginza department store. The land in front of Tokya Kyokyo, a Japanese stationery shop, has been the highest valued in Japan for 31 consecutive years and is worth 32 million yen (approximately \$290,000) per square meter as of 2016. The basement levels of Ginza Place house a bar and beer hall run by Sapporo Lion as well as Bistro Maxx and Thierry Marx, which are operated by Thierry Marx, a baker and the grand chef of a Michelin two-star French restaurant in Paris.

You can find many traditional restaurants that serve delicious Western dishes, known as *yoshoku*. Try *Gyo-soba* (an omelet with rice) at Renga-Ten, *akabu* (raw steak) Ginza Swiss, and steaks at Ginza Parkhouse. Antiga iwa Casa Cucina is the first restaurant of the fashion brand Antipodia. If you need a break from strolling, there are many nice places to rest, including Wako Annex Tea Salon, Ginza Sennichiya Fruit Parlor, Patisserie Marcalin Chocolaterie Café, and Rine Ginza.

At one corner of Higashi-ginza Station stands the Kabukicho Theatre. You can taste Japanese tea and sweets as well as enjoy a gallery in a relaxing atmosphere at Jiageisado Ginza Kabukicho. Tokyo Plaza Ginza, which opened in March 2016, has a lounge and café with a high ceiling and glass windows that echo the traditional patterns of Fido-koiso out glass—and you get a lovely view of the streets of Ginza below. This shopping complex also is home to First Japan Market, which features Japan's traditional products, as well as Lotte Duty Free Ginza.



Mitsukoshi Ginza

Approach Ginza
Mitsukoshi Ginza

Renga-Ten

6-, 7-, and 8-chome (6th, 7th, & 8th Avenues)

Dever Soeren Market Ginza is a concept store designed by Rei Kawakubo, the designer of Comme des Garçons. Rode Bakery Ginza, a branch of a French bakery, serves delicious dishes that feature fresh vegetables. Shirodo Gallery actively promotes modern art. Gekko is a traditional art supply shop. Shirodo Parlour Salon de Café serves an enticing strawberry parfait!

The Ginza Six, which opened in 2017, is the largest-scale complex in the Ginza area. It houses offices and stores, and in the basement is Kanze Nagakado, the hub of the Kanze-ryu school, the biggest school of Noh.



Rode Bakery Ginza

Shirodo Parlour
Ginza

Ueno and Hongo

There are plenty of things to do and see in bustling Ueno—here are some of the highlights of the neighborhood.



Explore the Ueno Park Area

Ueno Park is a famous cherry blossom-viewing spot in Tokyo. Home to Japan's oldest zoo, Shoinbazu Pond, temples, shrines, and museums, Ueno Park is one of the most interesting and fun-filled places in Tokyo.



Shinobazu Bentendo Temple

This temple, dedicated to the Buddhist goddess Benten, is a destination for those who want to pray for things related to education, art, wealth, and auspicious meetings.



Ueno Toshogu Shrine

Tokugawa Iyeyasu, founder of the Tokugawa shogunate, is enshrined here. It is believed that praying at the shrine will help with academic success, finding a job (or getting a promotion), and enjoying health and longevity.



Gojo-tenjinsha and Hanazono-Inari-jinja Shrines

The east approach to these shrines features an impressive tunnel of red torii gates. Gojo-tenjinsha is famous for answering prayers for disease-free good health. Hanazono-Inari-jinja is a shrine where people pray for good fortune in food, clothing, and shelter. They are adjacent to each other.



The National Museum of Art

Many masterpieces of Japanese art, including Monet, Rodin, and Picasso, are exhibited in this building designed by Le Corbusier.



Tokyo National Museum

Japan's oldest and largest museum, which has a collection of about 116,000 items, including Buddhist statues, paintings, pottery, calligraphy, swords, and more.



Tokyo Metropolitan Art Museum

Various special exhibitions are held here throughout the year, and you can appreciate masterpieces from both inside and outside Japan. In addition to its exhibitions, the museum has a shop with a wide collection of art-related merchandise.

Walking and Tasting in Ameyoko

Ameyoko is a 500-meter (approximately a third of a mile) shopping street with about 400 shops under and next to the elevated JR (Japan Railways) tracks. It is always bustling and has plenty of specialty shops that cater to every palate.



Menchi Katsu and Hane Katsu

Miku no Dymus is a restaurant run by a meat wholesaler. Crunchy, hearty, and scrumptious *menchi* (breadcrumbed meat cutlets) and *hane katsu* (cutlets of thick-cut hen) are its most popular items. The shop also offers a standing bar.



Dorayaki

Utatgye's *dorayaki* (pancake sandwiches with azuki red bean paste filling) have been famous for generations. The red bean paste filling is not particularly sweet but perfectly complements the pancakes. Since *dorayaki* do not keep for long, be sure to eat them as soon as possible.



Lamb Skewers

The spiced and grilled lamb skewers of Himesa Fukuyun boast a delicious aroma that enhances their flavor.



Matcha Soft-Serve Ice Cream

Everybody—men, women, young, old—likes this soft-serve ice cream offered at Cha no Kisenan, a specialty tea store.



Jumbo Gyoza

Shenya Part 2 is considered to be one of Tokyo's top three big gyoza restaurants. Jumbo gyoza dumplings packed with juicy pork and vegetables are its specialty.



Shiratama Cream Anmitsu

If you're looking for sweets in Ueno, Miyaya is the first shop that comes to mind. The *shiratama* cream anmitsu (which features a *dingyo* [glutinous rice ball], agar jelly, azuki bean paste, fruit, and ice cream topped with sweet black syrup) is the most popular item among many choices.



A Little Further up the Road to the Hongo Area

Hongo is on the west side of Ueno and is home to the University of Tokyo as well as to many shops and businesses founded during the Edo and Meiji periods (1603–1868 and 1868–1912, respectively).



Kyu-Iwasaki-tei Garden

This garden is on the grounds of a European-style mansion from the late nineteenth century and features architecture and garden design favored by the wealthy Japanese families of the time.

Bunkyo Civic Center

The Bunkyo Civic Center contains Bunkyo City Hall. From the observation deck on the 25th floor (free admission), you can enjoy a 338-degree panoramic view of Mount Fuji, the Daijingu Mountains, and Mount Tsukuba during the day. The night view is also superb.



Kingyozaka

Selling goldfish, wholesale has been this shop's business for 200 years.

You can see Koihaku, Wakin, and other goldfish species (about 50 in total) here. Kingyozaka also offers goldfish fishing and scooping. Have a cup of coffee at the shop's café.

About eit.JAPAN

The magazine *eit.JAPAN* is for non-Japanese visitors from overseas and those residing in Japan. This quarterly magazine is sent to all English, Mandarin, and Russian speakers a wide range of information about Japan—from travel and sightseeing to various aspects of traditional culture and the latest trends. The magazine is distributed at major airports, hotels, and tourist information centers throughout Japan.

<http://eit.japan.net/eit/>
eit.JAPAN

www.yokohama.com/eit/eit.JAPAN



What on Earth?

十五夜

JŪGOYA

Moon-watching in the West is not a common activity except for astronomers and perhaps werewolves. In Asian countries, people often enjoy watching the moon, especially in autumn. The custom of commemorating the beautiful autumnal moon is popular throughout Japan. This event is called jūgoya, which literally means “the fifteenth night,” because it occurs on August 15th of the old, lunar calendar (which, depending on the year, corresponds to a day falling somewhere between mid-September and early October according to the Gregorian calendar). The moon on this day has another name, “Chūshū no Mogetsu,” which translates as “the great moon in the middle of the autumnal season.” As this name implies, the sky is clear, the air is pure, and the moon shines beautifully, captivating every viewer on the day of jūgoya. This is why people celebrate o-tsukimi, moon-viewing, on this day.

The day of jūgoya, however, does not always have a full moon. There is an error of one or two days because of the difference between the date-counting system of the calendar and the actual moon date. These days, some people enjoy o-tsukimi on the day of the full moon rather than on the actual day of jūgoya.

The moon on jūgoya is



also known as the “Harvest Moon” because it coincides with the harvest season. In gratitude for the current year’s harvest and to pray for a rich harvest for the upcoming year, people offer what they have just harvested, crops such as sweet potatoes, pears, taro, and mushrooms, and plants such as Japanese persimmons, grasses and seven kinds of autumnal flowers and herbs that represent the season well. But the most common offering is tsukimi-dango, dumplings made from rice powder.

As you now know, jūgoya is a moon-viewing event as well as a harvest celebration, but we can’t go without mentioning the story of the rabbit and the full moon when it comes to jūgoya. In Japan, there is a tale of a rabbit pounding rice cakes on the moon. This simply came from the figurative pattern on the moon’s surface. Since this story is so popular in Japan, plenty of goods and sweets related to this image are sold close to the day of jūgoya. It is hardly believable that a rabbit lives on the moon and makes rice cakes, but the story that’s been passed down from one generation to another leaves room for fantasy. Looking at the sky and thinking about the rabbit on the beautiful autumnal full moon, people are easily transported to a world of timeless wonder.

This year, the day of jūgoya is September 24th and actual full moon fall on September 25th.





P. 36 **Asian Travel**



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Sansa, South Korea

Consisting of seven ancient Korean temples, Sansa is one of the newest additions to UNESCO's World Heritage Sites. Each of the seven temples, scattered nationwide in South Korea, has its own unique features.

P. 39 **Asian Restaurant Review**



© Shady Travels

B66

B66 is an exciting newcomer to the bustling East Village dining scene, serving casual, modern Taiwanese cuisine. You will enjoy noodles, shareable dishes, and various Taiwanese bites known as Night Market food in Taiwan.

Sansa, Buddhist Mountain Monasteries

Although the word “**Sansa**” is normally not a word one associates with Korean tourist attractions, just recently the UNESCO World Heritage Centre made a pretty strong case for it. The word now collectively refers to seven ancient Korean mountain temples—**Tongdeok Sa**, **Buseok Sa**, **Bonggeong Sa**, **Beopjusa**, **Megoksa**, **Seonamsa**, and **Beomeungsa**—which UNESCO recently listed as the latest World Heritage sites for all the world to see. These seven temples codify the ways Buddhism has merged with the country’s indigenous culture and beliefs. Yet while the temples may be quite popular with Korean tourists, they are unheard of among foreign travelers. In this issue we’re giving you a sneak peek at the seven temples before other tourists get there first!

The seven temples have been recognized as displaying certain architectural characteristics specific to Korea, such as a mountain setting, an open courtyard, four buildings surrounding the temple, and an auditorium designed for meditation practices. More importantly, each temple was constructed and erected in such a way that they remained in harmony with the surrounding mountain forests. Of the seven temples, the **Megoksa Temple** exemplifies this harmony the most. After all, the temple site is considered by many to be a “point of victo-

ry,” meaning that it’s a place where war can be avoided completely. The temple is also pleasantly nicknamed the “Southern Painting Center” due to having produced many painter masters throughout history. You can even see one of these masterpieces, such as one depicting the *Awakened-won Buddhist*, to be exact, behind the temple’s main Buddha statue as a testament to Megoksa’s history as a temple/pseudo-art school.

Also in harmony with nature is the **Buseoksa Temple**, located on the mountainside of Beopgwangsan Mountain in Yeongsu. Here you will find a unique shrine and halls that exemplify traditional Korean architectural structures. The height of every building and pagoda you see was determined in such a way that it would be considered ideal for a **buddhismodele**, the term used for a site of spiritual cultivation and awakening. When looked at from afar, the shape of the temple’s site is reminiscent of the legendary phoenix! Interestingly, the name of the **Bonggeongsa Temple**, located on the slopes of Mount Cheondang, means “phoenix-stayed.” However, the temple area looks nothing like a phoenix! It’s still a great place to find serenity and peace of the mind, though.



Aerial view of Beopjusa Temple located in Beopjusa National Park.



location for movies and TV shows. So who knows, if you’re lucky, you just might end up on the big screen! And if you go to the **Beomeungsa Temple**, you can rather take a nice stroll on the temple’s famous walkway, which lets you wander through one of **Durye Mountain’s** forests, or you can take a tour through the **Thousand Buddha Hall**, where you’ll find over 1,000 small, smiling Buddha statues that represent the possibility of anyone becoming a Buddha. You can also visit the **Tongdeoksa Temple**, which, unlike many other temples that have an outdoor Buddha statue in some way, has no statue of its own. This is because they are already situated around several stupas (round-like structures) believed to contain relics belonging to the Buddha himself.

Meanwhile, at the **Seonamsa Temple** located on the foothills of Jangyeon Mountain, travelers can visit the **Seonamsa Ridge**, the larger of the temple’s two bridges, and designated as a National Treasure. This beautifully arched stone bridge is often used as a shooting

Finally on the itinerary is the **Beopjusa Temple**, which just might be the most famous temple in all of Korea. It’s home to many unique national treasures, including a 100-foot gilded bronze statue of the Buddha and halls adorned with traditional decorative paintings, all of which can be viewed during your visit. In fact, you can even spend a couple of nights at a monastery and take part in the routine Buddhist lifestyle, many call it a “temple stay.” Just a heads-up of the seven mountain temples, Beopjusa and Megoksa offer the unique experience to tourists, so plan your journey wisely!

ST. MARKS' NEW TAIWANESE TREASURE

886

St. Marks Place in the East Village has always been a destination for those who seek something new and cool, and it happens to be the hot spot for ethnic cuisine. The newest addition to the St. Marks restaurant lineup is 886, a Taiwanese inspired diner spot. The restaurant name 886 is an homage to the country code of Taiwan, homeland of the owners, Eric See and Andy Chong.

Among the chef's choices, Sausage Party is a must-try. It may be disguised with a hot dog-like look, but it tastes completely different. A sweet and savory Taiwanese sausage, grilled to perfection, is topped on a sticky rice patty shell. This Taiwan Taiwan night market staple dish is now upgraded by Eric to meet New Yorkers' palate and dining style. The Fried Chicken Sandwich also captures every chicken lover's heart, with slow-cooked meat, flavorful seasonings and house-made garnishes atop a rice patty. But if you're looking for something to share with friends, the 66 Sang Larders Cup is the perfect finger food. Crisp green lobbing lettuce squares that have been lightly pressed for a beef shape are served alongside a sizzling meat bowl of pork bits, chives, chili, and fermented black beans coated with Shaoxing rice wine. The savory mixture spooned into a lettuce cup is more than the mouth can handle.

From remembrances to food, 886 meticulously considered what the best pieces of Taiwan were to bring to this neighborhood. People will enjoy the chance for an unprecedented experience to savor Taiwanese dishes under the soft pink, purple and blue lights, perfectly in tune with St. Marks groove.



From savory and sweet to spicy and tangy, 886 has a dish for everyone.



With a dash of modernity at its restaurant, 886 brings a new twist to a classic street food.

The surprising combination of a hearty sticky rice patty and a sweet and savory Taiwanese sausage will wow your palate.

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Upper East

Shen Lee Palace
123 W 46th St (bet Amsterdam Ave & 8 Ave)
212-693-6262

Upper East

Grand Szechuan
123 W 46th St (bet Amsterdam Ave & 8 Ave)
212-693-6262

Upper East

MDA
123 W 46th St (bet Amsterdam Ave & 8 Ave)
212-693-6262

Upper East

The Cottage
123 W 46th St (bet Amsterdam Ave & 8 Ave)
212-693-6262

Upper East

Red Lion
123 W 46th St (bet Amsterdam Ave & 8 Ave)
212-693-6262

Upper East

Quang Nam
123 W 46th St (bet Amsterdam Ave & 8 Ave)
212-693-6262

Upper East

Drumming Szechuan
123 W 46th St (bet Amsterdam Ave & 8 Ave)
212-693-6262

Upper East

Xi'an Famous Foods
123 W 46th St (bet Amsterdam Ave & 8 Ave)
212-693-6262

Upper East

Amazing 88
123 W 46th St (bet Amsterdam Ave & 8 Ave)
212-693-6262

Upper East

Bravo
123 W 46th St (bet Amsterdam Ave & 8 Ave)
212-693-6262

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Big Wing
123 W 46th St (bet Amsterdam Ave & 8 Ave)
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Golden Dragon
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212-693-6262

Szechuan Cuisine

Hot Pot Fix Menu

234 W. 48th St. (bet. Broadway & 8th Ave.)
212-265-0828 | www.dingtimesquare.com

HONG KONG STATION

Fresh Mushroom Vegetable Buns

Lunch Available \$9.95

157 W. 47th St. New York, NY 10036 (bet. 6th & 7th Ave.)
Tel: 646-429-8277 | hongkongstation42.com No Check Accepted

[illegible]

Entertainment Event / Leisure

Exhibition

September 8-12 FREE
Chawan Akutami Solo Exhibition

Makuri

Japanese artist and fine art shop Makuri in the East Village will host a solo exhibition featuring Japanese artist Chawan Akutami. His sketches in Japan but is active in the US throughout the world such as Paris, Monte Carlo and New York showcasing the spirit of Miao washi paper as well as Japanese modern beauty. This exhibition will include Akutami's own works, as well as joint projects in collaboration with the Store Art Company with children who have intellectual disabilities. The opening program from 5-7pm on Sept. 8 will feature tea and washi (Uchi no mizu-style events).

Location: 127 St. Ave., (bet. 126 & 128 St.) New York, NY 10003
TEL: 577-775-8889
www.chawan.com



the 9/11 Tokyo Earthquake and Tsunami. Performers will include Tenorist Girl Choir from Spain, who sang together with Circle Wind Boy and Girl Choir, female solo vocal drumming group CDGL, and newly formed Circle Wind Chamber Music Ensemble. Donor's proceeds will go to "Kokoro Sanka Project" in Ishikawa, Japan. Admission is \$10.

Location: Kaufman Music Center, Altkin Concert Hall
 127 W. 4th St. (bet. Broadway & Amsterdam Ave.)

New York, NY 10011
www.kaufmanmusiccenter.org
info@kmc.org japanconcert@kmc.org / 212-661-1339
info.japanconcert@kmc.org / 212-244-3833

September 7
Sake Soiree at 5918

The Nippon Club

The Nippon Club will present a sake tasting event, Sake Social: eating & "karaoke" (jazz brass) from Japan. You can enjoy tasting sake along with some delicious Japanese topics made by The Nippon Club's executive chef and great conversation with the bartenders. You can also meet sake experts: the mysterious masked SAKIMEN who will help you learn about each sake. Each guest will receive a complimentary booklet with descriptions of each sake. Reservations are required.

Location: 145 W. 58th St. (bet. 4th & 5th Ave.)
New York, NY 10019
TEL: 213-681-2222 / www.sakesoiree.org



intimate and comfortable atmosphere will allow for longer conversations and better connections with other participants," says Ichi. Naoaki Marumoto, founder of Kawa Plaza. If weather permits, they plan to have a sake outside and if the weather is bad they plan to have a sake yaki party indoors. If you are interested in this event, go to Kawa Plaza's website below and sign up.

kwa.ny.southpaw.com/ky

September 28 FREE
Lecture Exploring the YS Method
Yamazaki Sato

Yamazaki Sato is a best-selling Japanese author who has published more than 150 books and led more than 20 million people to their authentic selves. He is the co-author of the Full Moon Methodology and Trust Self Development Method (aka YS Method). On Sept. 28, he will give his first lecture in New York. The theme will be discovering your true self, and how this can help you find solutions to work and personal problems, as well as political, medical and education issues. Admission is free, but seats are limited. RSVP to reserve a seat.

Location: 337 W. 10th St. (bet. 10th & 11th Ave.)
New York, NY 10019
TEL: 594-438-2779 (Bklyn. Japanese)
info@yamatohiro.com
www.yamatohiro.com

September 23
10th Anniversary All You Can Eat & Drink Party
onjap

Located in the Union Square neighborhood for 18 years, Japanese casual dining and cafe, onjap, is holding an all-you-can-eat-and-drink party, offering special dishes at a set price for \$35 as a token of appreciation to their clientele. Guests can enjoy their sushi, rolls, various temp dishes and other sake as well as newly designed menu drawn by Momo Nakai. For more information and tickets, go to onjap.eventbrite.com.

Location: 26 E. 12th St. (bet. Union Square West & 5th Ave.)
New York, NY 10003
TEL: 646-204-7024

Performance/ Event

September 12
11th Annual Circle Wind Concert
9-11 Circle Wind Memorial Concert



The 11th annual Circle Wind Concert will be held as a request for 9/11 and a charity concert to support the victims of

September 15
Informa Meet Up Party
Traditional Japanese Matchmaker (J & S. Kawa Plaza LLC)

Kawa Plaza, is hosting a meet up party for single men and Japanese women at a private property overlooking Hudson River. "We launch the event itself and provide in order to provide a better atmosphere for our guests. This

Happenings

15% Off Back-to-School Sale

GingerChi

GingerChi is a unique beauty and wellness boutique located in Chinatown specializing in natural skin and body care based on Asian philosophy and essential plant oils. For the whole month of September, it's the stress of getting ready to go back to school. GingerChi is offering 15% off all their products to help instantly create beauty and relieve your Chi energy. Mountain Chopsticks NY is proud to use code CHOPSTICKS when you shop online.

Location: 34 W. 4th St., (Between E. Market St.)

New York, NY 10002

TEL: 440-687-6389 / www.gingerchi.com [F](#) [T](#) [I](#)



check. The delectable classic has a crust made of 15% Japanese praline.

Location: 10 Waterside Plaza, (Lobby Level)
New York, NY 10004

TEL: 212-487-4300 / www.watersideplaza.com
www.WatersideNY.com

Free Topping on any with purchase of new eury, topping of the day \$5

Go! Go! Curry!

Through the end of September, Go! Go! Curry will be offering the Topping of the day for only \$3.95 from Monday to Wednesday. Value-added Indian dishes pickled in sweet and tangy street on Mondays (Pig \$1.99), kebabs (chicken, beef, lamb) on Tuesdays (Pig \$1.99), and steaks on Wednesdays (Pig \$1.99). In addition, all customers who purchase the new Fried Whisked Curry will receive a free topping coupon that can be used on their next visit for toppings like katsu (pork cutlet), chicken cutlet, sausage or baked egg. To receive this offer, make sure to



remember that you are in at Chinatown, NY.

Location: Go! Go! Curry/Asian House B's location. To see addresses of all the locations, go to www.gogogocurry.com [F](#) [T](#) [I](#)

Making Your Own "PhotoDisc" for Free

Fujifilm

Wander Photo Shop produced by Fujifilm offers printing services and various workshops as well as camera Fujifilm cameras and accessories. Until the end of September, they are introducing "PhotoDisc" photo album booklets (12 pages) making service for free in exchange for your feedback. The system allows you to print your photos and load them into a booklet with the help of Wander Photo Shop staff. After making your PhotoDisc by using the system, the staff will take a survey about your experience for improvement of the system. Perfect for your summer vacation keepsake, gifts and photo projects. 24 and 36 page versions are also available with additional costs.

Location: Wander Photo Shop

179 1st Ave., (bet. 2nd & 3rd St.), New York, NY 10003

TEL: 592-239-4382

www.wanderphotoshop.com

September Promotion: 20% Off Eat and Enter

GARDEN NEW YORK

West Village Japanese bar/restaurant GARDEN NEW YORK is offering a 20% discount to new customers on alcoholic plus coloring. Stylized Tokyo says "Summer coloring can cause low damage. So why not start with a new time for the fall? By taking it down a notch, you can create a new image for the season!" This offer is available week days through Sept. 30. When making an appointment, please mention that you saw the promotion in CHOPSTICKS NY as well as designate the style of your choice (can be viewed online).

Location: 222 W. 11th St., (bet. Broadway & Washington St.)

New York, NY 10004

TEL: 212-487-6387 / www.garden-ny.com [F](#) [T](#) [I](#)



September 30

5 Free Tickets to TRUE WORLD FOODS EXPO

True World Foods



One of the largest fresh seafood wholesale distributors in the U.S., True World Foods will hold an event showcasing their high quality seafood. Through the event, participants can taste sushi, sashimi, tempura, and more. The event hours will be from 11 am-6:30 pm, and a buffet lunch during show will start at 11:30 am. True World Foods is offering 5 tickets (Pig \$20 each) to Chinatown, NY residents. To enter this sweepstakes, email info@trueworldfoods.com by Sept. 22.

Location: The Asian Building

135 W. 10th St., (bet. 4th & 5th Ave.), New York, NY 10003

Info: www.trueworldfoods.com [F](#) [T](#) [I](#)

Event Features

September 5-30

Promoting Tokyo Specialty "Edo-mae Sushi" at Michelin Star Restaurant

Tokyo Tourism Representative (New York Office)

Tokyo Tourism

Representative

New York Office

is hosting a monthly

event at

Edo-mae

two times. Michelin

star

restaurant

Edo-mae

sushi

is

organizing

an event

to

celebrate

the

opening

of

Edo-mae

sushi

bar

and

restaurant

in

Manhattan

on

September

5-30



Free Cleaning for Check-up Patients

Waterside Dental



With two experienced and skilled dentists, Dr. Jean Furuya and Dr. Chae Lee at the Water Side Dental Care, we

strictly introduce new technology and improve their services while ensuring patient to patient care. Until Oct. 30, they're offering free cleaning for patients with their scheduled check-up (Pig \$170) including 30 camera check and oral cancer



Happenings Features

ASAHI SUPER DRY EXPERIENCE, Promoting Asahi Super Dry Beer at 3-Day Pop-Up Event Asahi Beer USA

From Aug. 15-17, Asahi Beer USA held a 3-day pop-up event, ASAHI SUPER DRY EXPERIENCE at Midtown West's PS Kitchen, and promoted their popular brand Asahi Super Dry. The pop-up bar provided guests with the ultimate interactive tasting experience of the beer and the lifestyle it embodies. Asahi's refreshingly crisp, clean taste makes it an excellent match for any cuisine, including the selection of gourmet and delicious bites at PS Kitchen. In the Virtual Reality zone, guests had



a chance to take a tour through Asahi's future state-of-the-art beer factory and create the right dry. Looking on the city's lively nightlife from a first-eye view.

Location: PS Kitchen
344 W 46th St, 3rd Floor & 4th Fl., New York, NY 10018
Info: www.asahibeerusa.com

JETRO Promoted Japanese Items at Japan Pavilion in NY NOW® Summer 2018 Japan External Trade Organization (JETRO)

From Aug. 13-15, JETRO participated in NY NOW, the leading event for home and lifestyle products, and presented 25 Japanese lifestyle companies. In addition to regular brands like YAMAGUCHI (a craft company from Miyazaki) and SANRIO (3D's dolls key-keeping from Tokyo), there were 15 new participants, including PUU MOON (lifestyle-living wood and paper craft company from Hokkaido) and Daigun Jam Wood (manufacturer of robotic speakers made of wood from Aichi). Held at the Jacob K. Javits Convention Center, the trade-only event attracted over 20,000 buyers (for year **Info:** JETRO New York
www.jetro.go.jp/ny/en/nyopen2018/



HOPPY ICE MUG TUESDAY Hoppy Beverage Co.

HOPPY ICE MUG TUESDAY was held at Glenview Studio on Aug. 14 featuring HOPPY, a low alcoholic drink from Tokyo. Ice converts from Glenview Studio were on hand to guide the participants to make their own ice mugs using hand tools. Once completed, they were invited to fill their own newly-created mugs with HOPPY. This Japanese drink, with a 70-year history, is much loved by Tokyo's business crowd and recently has grown in popularity among the younger ordinary and cocktail enthusiasts. HOPPY is a hop-based beverage with a low alcohol content of just 0.5%. It is regarded as a healthful option than regular beer with its low carbohydrate low calories and no preservatives. They are typically mixed with shochu or similar liquors (for those who missed



the event but want to give HOPPY a try it is offered at several Japanese restaurants in the city such as Sakura-Mia and Asahi.

Info: www.hoppyday.com

DEALS OF THE MONTH

Japanese Stationery Set

JetPens



JetPens.com is an online shop that specializes in Japanese stationery. They offer a well-curated selection

of gel pens, mechanical pencils and pencils, with new products introduced every week. You can also find traditional art supplies like paints and brushes, as well as cute accessories like washi tapes and stickers. Head back to school this year with unique and innovative stationery from Japan! It's lucky water will get this Japanese Stationery Five Set, which contains a notebook, calligraphy brush pen, a traditional Japanese pen bag and decorative stickers. To view the contest, visit www.jetpens.com/contest. Enter by Sept. 30.

Info: jetpens.com

50,000 yen Incentive to Overseas Attendees to Kagoshima Global KIZUNA Assembly

Kagoshima Kizuna Project

Located in the southwestern tip of Kyushu Island (one of the four main islands in Japan), Kagoshima Prefecture has developed a unique culture and climate. The prefecture's local people had largely contributed to the Meiji Restoration in 1868, which ended the Tokugawa Shogunate, paving the way for a modern social system. Celebrating the 150th anniversary of the Meiji Restoration, Kagoshima Kizuna Project will hold a 4-day event, Kagoshima Global KIZUNA Assembly that aims to promote global awareness of the prefecture as well as strengthen Kizuna (bond) with people related to Kagoshima. Those attending the event from the U.S. will receive a 50,000 yen incentive. For more information about the event, go to www.global.kagoshima.go.jp. For inquiries, email kagoshimakizuna@kagoshima.go.jp (Kizuna Network of Kagoshima Global KIZUNA Committee in Kagoshima Chamber of Commerce and Industry).

Info: www.kizuna.com

Kizuna@Kagoshima.com / TEL: +81-99-251-0141

ANIME FEST
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ANIME EXPO



NEW YORK
COMIC CON

OCTOBER 4 - 7, 2018 | PIER 94

TICKETS ON SALE NOW

NYCC18.COM/ANIMEFEST

TRUE WORLD FOODS EXPO '18 in NYC

September 30th on Sunday from 11:00am - 5:30pm
at 135 W 18th street (bet 6 Ave. - 7Ave.)



**TrueWorld
FOODS**

TRUE Quality **TRUE** Service **TRUE** Supply

Tuna Cutting Live and Sampling

Starting from 11:30am

Ultimate Sushi Showcase

Tsukiji Fish, Salmon, Uni, Hamachi
Wagyu, Ramen and much more
for all-you-can-eat!

Whole day at Booth Area

Japanese knives for sale (Event Price)

For tickets (\$50) and information:

www.trueworldfoods.eventbrite.com

Any inquiries, please contact info@trueworldfoods.com

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